

# MEZZA

ITALIAN GLACIAL BUBBLY



## PRODUCTION AREA

This elegant sparkling wine is made using the most important white grapes cultivated in Trentino Alto Adige, estate grown in our vineyards at the foothill of the Dolomites – at elevations between 400 and 800 meters.&nbsp;

## VINIFICATION

60% Chardonnay - 30% Pinot Bianco - 10% Muller Thurgau

Grapes are harvested and selected by hand &nbsp;at the beginning of September and after destemming and crushing, soft pressed to extract only the aromatic compounds. After natural clarification, fermentation is done at controlled temperature of 64°F for 10- 11 days. Then the wine matures for 4-6 months on the lees.&nbsp;After the assembly of the cuvée, the wine undergoes the second fermentation in autoclave for 15 days until the fermentation is naturally blocked, cooling down the temperature to 41°F to preserve the natural sugar that gives balance and smoothness to this sparkling wine. The wine matures on the lees in autoclave for 3-5 months before cold stabilization, filtration and bottling. This production process (Charmat method) is used to produce Prosecco.

## CHARACTERISTICS

The bouquet displays rich and intense aromas of fresh fruits like red apple, pear, white peach and melon, and delicate pineapple with an elegant note of wild mountain rose. The palate is very pleasant with a soft mousse, persistent bubbles and smooth acidity.

## ALCOHOL CONTENT

12%

## SERVING TEMPERATURE

50-54° F