

BARIANO

PROSECCO DOC



THE VINEYARD

The beautiful Rive della Chiesa vineyard sits 250 meters above the Mediterranean. As far as one can see there are grapes growing in the red soil of the Montello hills. This landscape is the source of the rich Glera grapes that are harvested in mid to late September to become the sparkling, refreshing Bariano DOC.

VINIFICATION



The glera grapes are picked at the optimum time in order to produce Bariano Prosecco. Bariano Prosecco is made by using the Charmat Method. Wines produced with the Charmat Method undergo a first fermentation during the normal vinification process followed by a second in steel autoclave, at controlled temperature and pressure, with the addition of yeast and sugar (the secret of every cellar). During this phase, which lasts from 30 days to 6 months, the yeasts “eat” the sugars and transform them into alcohol and carbon dioxide, giving life to the characteristic bubbles. Then, it is bottled with its distinctive purple label that signifies a delicious sparkling flavor and a bottle fit for royalty.

WINE ASSEMBLAGE

Appearance: A straw yellow color with marked green glints. Lasting perlage.

Nose: Aromas of white blossoms, with a clear hint of sage and pome fruit.

Palate: Hint of apple and pear, with a clear, crisp and dry finish sparkling.

Wine: Alcohol 11%

Total acidity: 6 gr./l

pH: 3.15

RS: 14%

Grape: 100% Glera



SCAN ME