



Barbara
Candoni De Zan
OWNER

BRING HOME
A PIECE OF
Italian art!



SCAN QR VIDEO
TASTING ON
THE BACK OF
THE BOTTLE

PROSECCO

PREMIUM PRODUCT OF ITALY

- Estate grown premium Glera grapes
- Aromas and flavours of apples, peaches, very fresh ripe fruit
- Fine elegant bubbles
- Painted bottle with Ancient Etruscan Art



VINIFICATION:

Candoni Prosecco is made from a selection of grapes from the estate's finest vineyards, with the best vocation and exposure to the sun. Limited production helps to achieve optimum ripeness and the right concentration gives the finished product elegance and structure. The finest Glera grapes selected in the vineyard are soft pressed with a low pressing yield. Fermentation at a controlled temperature of 60.8 F lasts for 10-12 days, followed by ageing on the fine lees for about two months. Second fermentation in autoclave with the Charmat method takes place at a controlled temperature of 60.8 F° for about 12-14 days during which the very fine perlage forms. The wine then rests on the lees for a further 70-80 days to achieve a unique softness and to add creaminess to the bubbles, making them fine, pleasant and elegant. This gives the wine structure and complexity. The product is then stabilized, filtered and prepared for isobaric bottling using the best technology available to preserve the quality of the finished product and avoid oxygen dissolution to preserve the aromas to the full.

TASTING NOTES:

Starting with a visual examination; the wine appears bright, light straw yellow color with beautiful golden highlights and a very fine elegant perlage. In the nose its floral, fruity and in the pallet we have sensations of apples, peaches, very fresh ripe fruit and a nice acidity on the finish.

FOOD PAIRINGS:

Our Prosecco is extremely refreshing, versatile and therefore ideal for all sorts of occasions. Perfect for aperitif, as well as with soft and mild cheeses, seafood and vegetable based dishes.

@CandoniWines

www.candonidezanwines.com

