



## *Prosecco*

D.O.C.  
ITALY

Sourced from the Prosecco DOC, Chloe Prosecco defines the elegant sparkling style for which this captivating area is known. This wine is bursting with fresh fruit and fine bubbles, with notes of peach, green apple, citrus and white flowers on the nose and palate. It is light straw yellow in color with greenish hues. Opulent yet balanced with elegant acidity, this wine offers a crisp finish with a hint of minerality, revealing the proximity to the mountains and calcareous soils where the grapes are grown.

Chloe Prosecco is made from 100% Glera grapes from roughly 60 acres of vineyards divided among a handful of small growers primarily in the Asolo area of the Prosecco DOC. During the second half of September, the clusters of grapes are harvested by hand and are immediately taken to the cellar where they are gently crushed and pressed. Initial fermentation takes place in 100% stainless steel at controlled temperatures. Secondary fermentation for this fresh and lively Prosecco takes place in pressure tanks in the traditional Charmat method.

