



PROSECCO DOC, ORGANIC WINE

Era, a line of mono varietal organic wines made with grapes from indigenous vines to emphasize the multi-territorial approach that embraces all of Italy.

INSPIRATION

Nature, complex and perfect in its simplicity.



CONSUMER SEGMENT

Consumers who are aware that healthy drinking is synonymous with feeling good. The ethical aspect is also very important: the production system of organic wines ensures greater respect for the environment.



BRAND

ERA (age), by definition, is a historical period marked by important events; for us, it was the first step toward the consciousness and acknowledgment of the wonderful environment in which we live and the strong desire to protect and preserve it for future generations.



DESIGN

Fresh, straightforward; the wine label design, which features simple and intuitive references to nature, is just as captivating as the wine.



WINE STYLE

Suitable for any occasion, easy-to-drink and pleasant to sip as an aperitif; perfect to enhance everyday dishes



VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.





PROSECCO DOC ORGANIC WINE



Glera



Clay,
calcareous,
marly



8/10 °C



Veneto



11% vol
750 ml



Fine bright perlage, delicate creamy foam, pale light yellow color



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose flowers combined with a light spicy Mediterranean bouquet



Fresh and soft taste with well balance acidity and sapidity. Harmonic with a long and permanent mouth



Ideal as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish

VINIFICATION:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18°C within 8/10 days.

After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante base cuvée.

Subsequently the base wine is filtered and added of saccharose and selected yeasts to undergo second fermentation (Martinotti - Charmat method) at a controlled temperature of 14-15°C in a pressure tank. Once required pressure, alcohol and sugar level are reached the wine is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.