

PORTOVINO

COL DI LUNA 'FLORA' PROSECCO BRUT

WHY BE CURIOUS: Did you know that most Prosecco has an Extra-Dry sugar level (12-17 gr/l which is - confusingly - tasting sweet instead of dry, and certainly not extra dry.

Instead, if the wine is made Brut, as Flora is, you get a real dry wine (less than 2gr/l with notes of green apple, asian pear, and flowers..

The bottling from Col di Luna, with extended lees contact, also has a yeasty umami characteristic to the wine that makes it wonderful with all kinds of dishes, from aperitivo foods and light meals to crudo and sushi. We love it with a bitter Radicchio salad and beans, a classic Veneto dish.

FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with farmers and producers who are committed to organic viticulture, low-intervention cellar method, and terroir-driven wines.

REGION: Veneto **GROWING AREA:** Vineyards in the area of Cappella Maggiore

FARMING: In transition to certified organic. No herbicides or fungicides. Flavescence dorée disease is controlled by a once a year treatment of natural insecticide made from a flower that looks like a daisy called Dalmatian Pellitory

VINEYARD: around 20 Ha

ALTITUDE: 120 m / 394 ft

SOILS: Limestone and clay

VARIETIES: 100% Glera

VINE AGE: from 10 to 30 years old

VINE TRAINING: Sylvoz and double-arched cane

HARVEST DATE: between September 10 and 25

YEASTS: Native

FERMENTATION: 20 days, at 18°C, in stainless steel tanks

MALOLACTIC FERMENTATION: No

SULPHUR: 60 mg/L total

ALCOHOL: 11.0%

ANNUAL PRODUCTION: 7,000 cases

