



2014 SPARKLING CHARDONNAY BRUT

Classy and vibrant, with floral, melon and focused mineral notes. Bright on the palate like freshly-baked, warm scones. Very lively!

BLEND

100% Chardonnay Brut Spumante

APPELLATION

IGT Veneto

PRODUCTION

Grapes are destemmed, then soft crushed and fermented at 64.4°F (18°C) degrees. The wine then rests on its lees at 39°F (4°C) degrees. Secondary fermentation, Charmat Method, occurs in tank for a period of 30 days before bottling.

WINE ANALYSIS

6.8 g/L Total Acidity
3.18 pH
11.5% Alcohol
9 g/L Residual Sugar

UPC

8021437900109

VINEYARDS

San Polo di Piave: The vineyards, located in the northern Piave Valley of Veneto, are made up of alluvial soil, mix of sand, fine rocks and stone.

ABOUT:

Grower-driven, vintage-dated, pure and fresh, Secco Italian Bubbles defines the “dolce vita.” Growing up in Rome, Italy, Ginevra and Olivia Casa always had an infatuation for Prosecco. In 2010, after the change in laws pertaining to Prosecco production, the Casa sisters jumped on the opportunity to champion both the noble varietals and the growers of Chardonnay and created a new category of sparkling wine called Secco Italian Bubbles. Enter Charles Smith, Washington state’s rock star winemaker and fellow lover of Prosecco. “Who can resist a big fat glass of cold Italian bubbles?” said Smith. And as Ginevra Casa advises, “Drink Secco to celebrate everyday life!”

WINEMAKER:

Charles Smith

PRODUCED AND BOTTLED:

Viticoltori Ponte SRL - Ponte di Piave, Veneto, Italy

