



2014 MOSCATO

Notes of white peach, apricot, lychee and orange blossoms. Beautiful, soft bubbles with a lovely focus - completely delicious!

BLEND

100% Moscato

APPELLATION

Colli Euganei

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 g/L Total Acidity
3.16 pH
7% Alcohol
10 g/L Residual Sugar

UPC

8021437901205

VINEYARDS

The vineyards, located in the Piave Valley of Veneziano, are made up of alluvial soil, a volcanic basalt and sedimentary soils with clay, stone and rocks. Sourced from the superior and ancient Moscato Bianco clone grown on hillsides in the villages Comuni di Vo, Rovolon and Teolo.

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

