

BENVOLIO®

ITALIA

PROSECCO

D.O.C. PROSECCO



VINEYARDS

The grapes for the Benvolio Prosecco are estate-grown in the heart of the province of Friuli in northeastern Italy. Our Prosecco is made from 100% Glera grapes whose native origins are in the village of Prosecco, 35 kilometers to the east of the Benvolio vineyards. Our vineyard sites are on what thousands of years ago was a broad river plain, resulting in soils of gravel and sand that stress the vines and provide exceptional drainage. The nights are cooled by the breezes from the Adriatic Sea, giving higher acidity to the wine and balancing the natural sugars of the Glera grape for a well-balanced Prosecco.

WINEMAKING

The grapes are crushed and immediately pressed, with the juice transferred to cool fermenters. The fermentation process lasts for several weeks in controlled-temperature stainless steel tanks which preserve the delicate fruit flavors. The finished wine is then passed to stainless steel vessels for the Charmat Sparkling wine method, which is done under controlled pressure for 30 days. The secondary fermentation is induced with selected yeasts and sugars, giving the finished wine the unique flavors of the Benvolio Prosecco.

WINE PROFILE

Benvolio Prosecco is a true expression of Italian prosecco and the renowned Friuli region's terroir.

Color: *sharp golden straw color with bubbles that are finely textured and persistent*

Nose: *fresh citrus with slight hints of honey and fresh flowers*

Palate: *vibrant, crisp acidity acts as a counterpoint to the flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit. The finish is light, refreshing, and crisp*

Pairing: *delightful on its own or paired with shellfish, chicken, or Asian cuisine*

TECHNICAL DATA

COUNTRY	Italy
REGION	Friuli
APPELLATION	DOC – Prosecco
VARIETAL	100% Glera
VINEYARDS & PRODUCTION	Estate grown & bottled
FERMENTATION	100% stainless steel, cold fermented
ACIDITY	5.40 g/l
R.S.	14.50 g/l
ALCOHOL	11% by volume