



# Onbrina

## PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

### FRIZZANTE

**Grapes:** 100% Glera.

**Vineyard area:**

The grapes are grown on gentle hillside slopes in the Veneto region of North-East Italy. High density planting is used, with four to five thousand vines per hectare, using the Cordon training (also known as Spur).

**Harvest:**

The harvest takes place in the second half of September when the grapes are judged to have reached full maturity, while still retaining the high acidity level required for making sparkling wines.

**Vinification:**

After picking the grapes are de-stemmed and very gently pressed in a pneumatic press, followed by chilling and a natural sedimentation. Selected yeasts are added to initiate the primary fermentation.

**Primary fermentation:**

Fermentation takes place in stainless steel tanks in temperature controlled conditions not exceeding 18°C. Fermentation is off the skins and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked. The wine is then cooled to prevent malolactic fermentation, in order to retain the fresh aromas.

**Secondary fermentation:**

The secondary fermentation is carried out in 150hl cuvée close tanks. Selected yeasts are added and fermentation is very slow - at a temperature of around 14°C and at low pressure of between 1-2.5 bars. The wine is continuously rotated in order to give it optimum contact with the lees, resulting in both softness and good body. The wine is then cooled and filtered prior to bottling.

**Tasting notes:**

Onbrina Prosecco Frizzante has fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of mouth-filling tropical fruit and citrus flavours. This is an enjoyable, everyday drinking wine, ideally served chilled as an aperitif.



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