

Prosecco

Frizzante

“Armonie”

A Brief History

Prosecco became the icon of the Italian aperitif thanks to the innovative production method invented by Federico Martinotti in 1895 (perfected by Charmat in 1907) and subsequently by the ingenuity of Venetian businessmen. There are many advantages to this method, which involves refermentation not in bottles but in a stainless-steel container called an autoclave. In the 1980s, producers from Treviso introduced the aperitif as a new way of drinking wine, highlighting the fresh and versatile characteristics of Prosecco.

This trend contributed to the creation of the largest Denominazione di Origine Controllata in the world.

The San Polo estate, now Giol, made a name for itself as early as 1895 by distributing Prosecco vines (Glera) throughout Europe in the 'international vine' category, demonstrating a far-sighted vision that anticipated the international success of Prosecco.

This farsighted vision contributed to the success that Prosecco would later achieve. We are proud to be not only one of the most historic producers in the world, but also one of the first to embrace the world of Prosecco.

Characteristics

Semi-sparkling Prosecco has always been better suited for simple, immediate consumption than the sparkling version. Pale straw yellow with greenish highlights, this wine has a fruity nose with pronounced notes of green apple and hints of peach, accompanied by floral notes of wisteria and acacia blossom. The nose is delicate and fruity. Its piquant crispness makes it the perfect match for shellfish, seafood, delicate fish, herb risottos, smoked salmon canapés, and cheese and spinach crepes. Serve at 10°C.

Profile Contents

grape varieties	Glera (Prosecco)
appellation	Denominazione di Origine Controllata Treviso
year of planting	2004/2007
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	syloz on upward-trained vertical-trellised vines
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	13 g/l
acidity	5.70 g/l
ph	3.30
pressure	2.5 bar

Vinification

Mechanical harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14°C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 2.5 atm until fermentation is complete. The wine is then clarified before final filtration.

BOTTLE TECHNICAL INFO

cl. 75
screw cap



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560416

BOX ITF CODE



1 8032535560413



GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



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