

PORTOVINO

ALICE 'A FONDO' FRIZZANTE

WHO: Cinzia Canzian is full-on passion, working full-time in the vineyard and in the cantina. A long time proponent of organic vineyard management and champion of the native varieties and wine traditions of her home region.

WHERE: In the northern part of the Conegliano and Valdobbiadene zone, near Vittorio Veneto. Soils are of glacial moraine origin: chalky, rocky, lean, and full of minerals.

REGION: Veneto

GROWING AREA: Vittorio Veneto, Prosecco Superiore Valdobbiadene

FARMING: Practicing organic. Trees and other vegetation grow among the vineyard plots. No herbicides or pesticides in the vineyard. All weeding is done by hand.

VINEYARD: 1.5 Ha.

ALTITUDE: 200 m / 655 ft.

SOILS: Lean, glacial-origin moraine, with abundant rock, dolomia stones.

VARIETIES: 100% Glera (the variety formerly known as Prosecco).

VINE AGE: 20 years old.

VINE TRAINING: Sylvoz

HARVEST DATE: Second half of September.

YEASTS: Native.

FERMENTATION: Col fondo method. Spontaneous primary fermentation, rack and natural decant from gross lees; remains on the fine lees through the winter. Bottled with must from the vintage to complete secondary fermentation in the bottle.

MALOLACTIC FERMENTATION: Yes.

SULPHUR: No added sulphur. 2 mg/l free.

ALCOHOL: 11%.

ANNUAL PRODUCTION: 450 cases.

