

PORTOVINO

ALICE 'TAJAD' FRIZZANTE

WHY BE CURIOUS: 'Tajad' Frizzante is an affectionate glance back to a time when wine growers in the Prosecco zone had a range of characterful, antique varieties in their vineyards. This wine is Cinzia's homage to her grandparents, who made a similar field blend of Verdiso, Boschera, and Glera, but as a still rather than a sparkling wine. (By the way, that was the wine that Cinzia's grandmother, Alice, served in her osteria).

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 in the foothills of the Dolomites. Soils are of glacial moraine origin: chalky, rocky, lean, and full of minerals.

TASTING NOTE: Brut dry and ready to please Prosecco historians and dilettantes alike.

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: 4 Ha.

ALTITUDE: 200 m / 655 ft.

SOILS: Alluvial deposits, of fluvial or lacustrine origin, with excellent pebble content, thanks largely to glacial moraine.

VARIETIES: 40% Boschera, 40% Verdiso, 20% Glera.

VINE AGE: 30-40 years old.

VINE TRAINING: Sylvoz.

HARVEST DATE: Second half of September.

YEASTS: Native. Spontaneous primary fermentation; pied de cuve for secondary fermentation in tank.

FERMENTATION: In stainless steel tanks, 18°-20°C; remains on the lees for 45 to 60 days. Pressurization in steel tank (charmat method); refermentation for around 50 days at 18°-20°C.

SULPHUR:

ALCOHOL: 11.5%.

ANNUAL PRODUCTION: 450 cases.

