

PORTOVINO

ALICE 'DORO' BRUT NATURE PROSECCO SUPERIORE VALDOBBIADENE

WHY BE CURIOUS: The flagship wine of Alice, and the wine that got us excited about Prosecco again. Single-vineyard, native yeast, extended time with lees and no dosage make 'Doro' a principled and pure expression of Glera from Valdobbiadene..

WHO: Cinzia Canzian, a long time proponent of organic vineyard management and champion of the local 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.

TASTING NOTE: Mineral laden, refreshingly dry, fine and continuous bubbles.

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: 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: 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 60 days. Secondary fermentation in steel tank (charmat method); refermentation for around 60 days at 18°-20°C.

MALOLACTIC FERMENTATION: Yes.

SULPHUR: maximum 30 mg/L added.

ALCOHOL: 11.5%.

ANNUAL PRODUCTION: 1700 cases.

