

PORTOVINO

FUSO 'FLORA' ROSATO PROSECCO BRUT

Col di Luna produces sparkling wines at the foot of the Dolomites, with a family tradition and preference for the Brut style. Flora Rosato comes from 90% of Glera and 10% of the local grape variety called Raboso, a triffecta of spice, brambly fruit, and a rather energetic acidity!

The wine is fermented with a slight maceration on the skins for 12 hours, and then continues to ferment in the tank. Once the wine settles, the producer transfers the juice to the bottle, where it finishes fermentation and creates the magic fizz. This is the traditional *col fondo* style, and you'll notice a bit of 'fondo', or sediment, in the bottle.

As always... FUSO's our project to search for and bottle Italy's natural and characterful daily drinkers from farmers and producers who are our long time friends and colleagues.

REGION: Veneto **GROWING AREA:** In the Treviso province
FARMING: practicing organic: no pesticides, no herbicides.
VINEYARD: 15 Ha **ALTITUDE:** 25 m / 82 ft
SOILS: Gravel and limestone
VARIETIES: 90% Glera and 100% Raboso Piave
VINE AGE: 15 years old **VINE TRAINING:** Cordon trained
HARVEST DATE: between October 9 and 15 **YEAST:** Native
FERMENTATION & ÉLEVAGE: 12 hours maceration on the skins.
Fermentation starts in stainless steel tanks and finishes in bottle.
MALOLACTIC FERMENTATION: No
SULPHUR: 30 mg/L added at bottling
ALCOHOL: 11.5% **ANNUAL PRODUCTION:** 7,000 cases

