

PORTOVINO

San Mon Non-Alcoholic Prosecco NV

San Mon is a sparkling non-alcoholic Prosecco made from grapes in the classic Prosecco growing area, at the base of the Dolomites. San Mon itself means “the gate of three liberations,” used in Japanese Buddhism, and it refers to the winery’s location as a ‘gate’ to the Dolomites, and also as a ‘liberation’ from alcohol. In other words, toast away freely! Historic grower Prosecco wife and husband team, Cinzia Canzian (Le Vigne di Alice) and Umberto Cosmo (Bellenda) keep things simple: ***We have absolutely removed nothing...keeping intact its original characteristics and its nourishing and beneficial richness.***

Most non-alcoholic wines are dealcoholized - not so here. Instead, hand-harvested Glera grapes come in crates with bunches intact, are gently pressed, and then immediate refrigeration and micro-filtration of the must. Sometimes necessary sugars are added for preservation, and the wine is maintained at a low temperature until injecting natural CO2. Minimum sulphites are used (<50mg/l).

Some non-alcoholic wines can be a bit anonymous, if we're being truthful - not here! In fact, it's a great wine to blind taste your friends on with an alcoholic Prosecco Extra Dry!

Fine and persistent perlage; brilliant straw yellow in color, the nose expresses fresh notes of golden apple and white peach. The finish is savory and tapers off elegantly.

GROWING AREA: Vittorio Veneto in the Valdobbiadene hills.

VINEYARD ALTITUDE: 180m

SOILS: Limestone-clay soils rich in moronic deposits from ancient Piave glacier

VARIETIES: 100% Glera Grape Must

VINE AGE: 20+

PRESSURE: 5.45 BAR

ALCOHOL: 0.00%

SULPHITES: 50 mg/L total

ANNUAL PRODUCTION: 1,000 cases

