

PORTOVINO

FUSO 'FLORA' PROSECCO BRUT

Most Prosecco is usually made and confusingly labeled 'Extra-Dry,' which stands for a sugar level between 12-17 gr/l, resulting in sweet bubbles. If the wine is made 'Brut,' as Flora is, you get a dry wine (less than 2gr/l) with notes of green apple, asian pear, and fresh cut flowers.

Col di Luna is a Prosecco producer at the foot of the Dolomites, in the Vittorio Veneto area of the Prosecco growing area, and they have a long family tradition of producing a zingy Brut Prosecco. Pairs well with all kinds of dishes, from aperitivo foods and light meals, to *crudo* and sushi. We love it with a bitter Radicchio Rosso combined with Borlotti beans made into a soup or hummus, a classic dish from the Veneto.

FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with our farmer friends who are committed to working, low-intervention cellar methods, and terroir-driven wines.

REGION: Veneto **GROWING AREA:** Vineyards in the area of Cappella Maggiore in the Prosecco DOC growing area

FARMING: In conversion to certified organic

VINEYARD: around 20 Ha **ALTITUDE:** 120 m / 394 ft

SOILS: Limestone and clay

VARIETIES: 100% Glera

VINE AGE: from 10 to 30 years old **VINE TRAINING:** Sylvoz and double-arched cane

HARVEST DATE: between September 10 and 25 **YEASTS:** Native

FERMENTATION & ÉLEVAGE: 20 days, at 18°C, in stainless steel tanks

MALOLACTIC FERMENTATION: No

SULPHUR: 45 mg/L added

ALCOHOL: 11% **ANNUAL PRODUCTION:** 7,000 cases

