

PORTOVINO

FUSO 'FLORA' PROSECCO SPUMANTE BRUT

FUSO "FLORA" Prosecco is 'Brut' and dry, with a verve of bubbles that is the same pressure of that found in Champagne (in other words, it's not sweet and fizzy!). Notes of green apple, asian pear, and fresh cut flowers.

Flora is produced at the foot of the Dolomites, in the Vittorio Veneto area of the Prosecco growing area, where there's a long family tradition from the Col di Luna winery for the Brut style.

Pairs well with all kinds of dishes, from aperitivo type small plates to *crudo* and sushi. Try with the local Veneto dish of bitter *radicchio rosso* combined with Borlotti beans.

REGION: Veneto

GROWING AREA: Vineyards located within the Prosecco DOC appellation, especially in the area around the dolomites.

FARMING: Conventional

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: The clusters are de-stemmed then gently pressed. After gravity-settling, the must is fermented 18-20°C, then re-ferments in 100hl steel pressure fermenters for about two months. . The wine is finished in a Brut style, with low residual sugar, and bottled under cork and cage at a pressure of 5-6 bars.

MALOLACTIC FERMENTATION: No

SULPHUR: 60-100 mg/L added, depending on the vintage

ALCOHOL: 11%

