



CALNEGGIA
FAMILY
VINEYARDS

Asolo Prosecco NV

WINEMAKER'S NOTE: Pale straw yellow-green with a fine persistent bead. The bouquet is lifted, aromatic with a delicate and nutty edge. The palate is fresh and lively with fine aromatic persistence. Delicate lemon citrus and pear flavours carry through with a fine sparkling finish.

VINTAGE: NV

VINEYARDS: Traditional viticulture and practice in the Prosecco region of northern Italy. Cool convective winds off the Alps moderate the warm temperatures on the Italian plain.

VINIFICATION: Hand-picked fruit was crushed, chilled and the juice separated, then clarified immediately. After primary fermentation the wine was re-fermented in a closed pressure vessel. The finished sparkling wine was then clarified and bottled under counter pressure to retain the entrained carbon dioxide – a vital component of the style.

VARIETAL/S: 87% Glera (a distinct Prosecco variety) and 13% of a Chardonnay and Pinot Grigio blend.

ALCOHOL: 11.2%

TOTAL ACIDITY: 5.7 g/l

PH: 3.14

RESIDUAL SUGAR: 14.2 g/l

CELLARING: Drink now



Calneggia Family Vineyards
372 Payne Road, Kaloorup
WESTERN AUSTRALIA

Correspondence to:
Suite 5/57 Peninsula Place
SOUTH PERTH WA 6151

Contact details:
p: +61 8 9368 4555 w: www.cfvwine.com.au
e: amy@cfvwine.com.au