

Terredirai Prosecco Brut

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 100% Glera

WINEMAKING: Made using the Charmat method, this Prosecco undergoes fermentation in pressurized tanks to retain its freshness and delicate aromatics

ALCOHOL BY VOLUME: 11.0%

THE STORY

Terre di Rai, nestled in the heart of Treviso, Italy. The winery focuses on sustainable and eco-conscious viticulture, crafting elegant sparkling wines using traditional methods. Their vineyards, benefiting from the unique terroir and climate of Treviso, are cultivated with care, ensuring each grape expresses the vibrant character of the land. Terre di Rai prides itself on blending heritage with innovation, offering authentic and contemporary wines. Committed to environmental stewardship, the winery employs practices that preserve biodiversity and minimize environmental impact, ensuring a bright future for the land and its wines.

THE ADJECTIVES

OVERALL: Crisp, refreshing Prosecco with lively bubbles

AROMAS / FLAVORS: Green apple, pear, and white flowers with a hint of citrus zest

MOUTHFEEL: Smooth with persistent bubbles and balanced acidity

THE SELLING POINTS

Sustainably crafted Prosecco with vibrant flavors

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: An aperitif served with fried vegetables, fried food, or cheeses

