

FIDORA

Prosecco DOC Rose Brut Nature

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 90% Glera, 10% Pinot Noir

WINEMAKING: Glera & Pinot Noir separate 1st fermentation.

Blended & 2nd fermentation on lees 70 days. Sugar:5gr/l

AGING: 70 days on lees

THE STORY

Fidora family has been producing wine in Venice since 1927. In 1974, it started its pioneering organic farming project and today, at its 4th generation, the company is proudly carrying on with Biodynamic farming in all its estates.

PHILOSOPHY: The key for us as always been to ensure biodiversity, in this way the soil can renew and to have a close estate. Everything should be generated from the estate itself. We see each estate as a living organism. To be sure that this is done properly we have minimum 1/3 of the soil that we keep no productive and wild both for autochthone plants and for wild animals.

THE ADJECTIVES

OVERALL: Crisp, Bright & Fruity

AROMAS / FLAVORS: Golden Apple, Strawberry, Rose, Peaches

MOUTHFEEL: Persistent, Clean & Beautiful Acidity

THE SELLING POINTS

Among the Most Elegant Prosecco Rose to Hit the Market

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan

PAIRINGS: Melon with Prosciutto, Raw Oyster, Peruvian Ceviche

