Santome
Prosecco Extra Dry



The Facts

COUNTRY: Italy
REGION: Veneto
APPELLATION: Prosecco
CEPAGE: 100% Glera
WINEMAKING: Charmat Method. Residual Sugar: 15 g/l

The Story

It all began with grandfather, Antonio, a vineyard expert and great enthusiast. In the '70s, our father, Armando, continued by purchasing and equipping thirty hectares of fertile land in the ""Grave di Papadopoli"" area, while ""supporting"" the vineyards with concrete poles throughout most of our peninsula. His sons Alan (winemaker) & William (accountant) followed suit, setting up the splendid Santomè wine farm, purchased in 1999. From February 2010, a further three hectares were incorporated, adjacent to the village of Collalto, in the heart of the designated Prosecco di Conegliano-Valdobbiadine DOCG zone. Altogether there are 75 hectares of vineyards and wine is made and sold in the new premises in Biancade (Treviso).

The Adjectives

OVERALL: Fresh and soft, classic Prosecco
AROMAS / FLAVORS: Orchard fruit and florals
MOUTHFEEL: Fine and persistent perlage

The Selling Points

SUSTAINABILITY: Vegan
PAIRINGS: Sushi and seafood, salami sandwiches, Grana Padano chips.

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