

FIDORA

Prosecco DOC Brut

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 100% Glera

WINEMAKING: Charmat method with second fermentation in tank for 8 weeks

ANNUAL PRODUCTION: 30000 cases

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: Amazingly fresh and fruity

AROMAS / FLAVORS: Fragrant with hints of golden apple & white flowers

MOUTHFEEL: Fine perlage

THE SELLING POINTS

Biodynamic, single vineyard, natural fermentation

AWARDS: 90pts WE

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan, Natural Fermentation

PAIRINGS: An ideal aperitif wine, or paired with shellfish

