

# FIDORA

## il Fondo Prosecco DOC Frizzante

### THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 100% Glera

WINEMAKING: Single vineyard. 2nd fermentation in bottle. No disgorgement.

### 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:** Floral and fruity, slight bread crust aromas

**AROMAS / FLAVORS:** Pleasant hints of green apple, white peach. A splash of citrus on mineral background

**MOUTHFEEL:** fresh and harmonious

### THE SELLING POINTS

Biodynamic, single vineyard, natural fermentation

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

**PAIRINGS:** Ideal as an aperitif-wine as well as throughout a meal

