

THE SOURCE SORGENTE VENETO



NV PROSÉCCO, EXTRA DRY

PRODUCER OVERVIEW

This Friuli-Venezia Giulia based Prosecco wine is a unique collaboration with The Source. Void of all herbicides and pesticides, and grown on limestone and clay mixed with river alluvium, all the grapes are harvested by hand (a rarity with Prosecco DOC wine) and a triage of the free run juice and only the first half of the press juice is reserved for the final bottling. Primary fermentation takes place naturally while the second fermentation is made with cultured yeast to ensure the right final balance. Aged in steel, both wines are racy and straight, with a dosage of 12g/L for the Extra Dry Prosecco and 5g/L for the Brut. Sorgente's Pinot Grigio sidekick, Tuo is grown in the same vineyards and also hand-harvested with two different pickings to bring greater complexity and range to its profile.

VINEYARD DETAILS

100% Glera grown 20k south of the Alps and 30km northeast of the Adriatic Sea in Friuli-Venezia Giulia on the western Veneto border. next to a natural spring (sorgente). The vines are planted in 2007-2015 next to a natural spring on alluvial limestone bedrock and topsoil.

CELLAR NOTES

Two-week natural fermentation in steel at 17°C max and a second fermentation started with neutral cultured yeast. 12g/L dosage.