Prosecco Organic ERA Extra Dry N.V.



Region

The Prosecco DOC covers the north-east of Italy and entire regions of Veneto and Friuli with warm and moderately continental climate. The grapes are mostly grown on the flat plain though the DOCG covers the hillier area allowing grapes to have a slower ripening period creating wines of higher acidity and more intense fruit. Glera is the Prosecco grape but the style can range from Brut Nature to Demi-Sec and Frizzante to Spumante.

Producer

The company was born as a retailer in 1928 in the Veneto region for sales of wines in casks and demi-johns to restaurants and small retailers. The company is now run by the third generation and from their roots in Veneto they now have a portfolio of wines produced in some of Italy's finest regions. Botter pride themselves on their focus of sustainability, going beyond reducing emissions, production of waste and non-renewable energy usage and taking a responsible approach for the whole production chain.

Tasting Notes

Era Prosecco is produced from organically grown Glera grapes grown in the area around Treviso. This wine has a delicate bouquet with fruity and floral notes of acacia and honeysuckle. A palate of peach, green apple and fresh citrus flavours which balance with a racing acidity. Fine and creamy bubbles give a smooth finish.

Food

An excellent aperitif and accompaniment to olives, crudites, cold meats, light seafood or grilled vegetables.

Technical Information

| Country | Italy |
|-------------|---------------------------|
| Region | Italy - Prosecco |
| Grape(s) | Glera (100%) |
| Туре | Sparkling |
| Style | Fizz |
| Oaked Style | Unoaked |
| Body Style | Medium bodied |
| Sustainable | Yes-sustainable practices |



| Dry/Sweet Style | Off dry | |
|--------------------|-----------------------|------------|
| Alcohol Content | 11% | |
| Closure Style | Cork | |
| Organic/Biodynamic | Organic | |
| Allergens | Milk: Egg: | No No |
| Vegetarian/Vegan | Vegetarian: Vegan: | Yes Yes |

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