



*“Enjoy the Simple Moments of Life”*



#### VINIFICATION

Casa Vinicola Zonin Italy takes extraordinary steps to insure Zonin Prosecco is always the freshest in the market. Most Prosecco producers harvest their Glera and ferment & bottle shortly after harvest once a year. The Zonin Family does not. Our freshest Prosecco is accomplished with a huge investment in technology. The Zonin Family harvests Glera at night and stores the grapes at 32°F to maximize freshness. The Family does not stop there as this is a common practice. They have invested in multiple temperature-controlled stainless steel tanks that holds the Glera grapes after a soft press at about 32°-34°F, before being warmed up and fermented. The Family produces “Prosecco” monthly, this insures our customers have the freshest and most aromatic Prosecco year around. Enjoy Zonin Prosecco!

#### Winemaker

Stefano Ferrante



#### TASTING NOTES

Prosecco is pale, straw yellow with subtle green hues. The nose shows beautiful mineral notes with white flowers and stone fruits. The palate is dry with an abundance of almonds and fresh citrus notes. Enjoy with caprese salad, crab cakes, pan-seared salmon with lemon and basil, chicken pesto with angel hair pasta or fine desserts.