



Tomasella ProsEcco Frizzante

Tenuta Tomasella is a small family-owned winery, framed by the rolling pre-alps in the north and Venetian lagoon on its southern border. Vineyards stretch between two famous DOC regions, Veneto and Friuli and even trespass onto the classified land with 23 and 7 hectares of vines in the two territories respectively. The ProsEcco Frizzante translates to 'half-sparkling'. Prosecco is made with the grape varietal Glera, also known as Prosecco Balbi. Tomasella uses the Charmat fermentation method, where instead of second fermentation taking place in the bottle (as per the traditional Champagne method) it is done in a large pressurized container known as an autoclave or tank. This method is recognized as the "Italian Method" for Prosecco or Sparkling wines. Just 20,000 bottles are produced annually, a rare find! Serve chilled to 6 degrees Celsius and enjoy over the holidays.

Varietals: Prosecco Balbi

Region: Veneto, Italy

Alcohol: 11%

Price: \$22

Eyes

Consistent pale yellow from core to rim. Bubbles are vivacious when the wine is poured and dissipate quickly.

Nose

Peach fuzz, nectarine and green apple! Not overly juicy or plush and is a bit hushed. Interesting notes of pineapple come through as the wine warms.

Mouth

A creamy texture and effervescence on the palate. The slight bubbles lightly dance on your tongue, just enough to clean your palate from an assortment of holiday appetizers. The pineapple shines through more easily and fades to cantaloupe rind. The finish is slightly off-dry, but the moderate acidity livens up the any weight of sugars.

Food Pairing

Ideally served as an aperitif, or, with a toast to 2016!



Tomasecca Prosecco Frizzante

Eyes

Clarity: clear - cloudy - dull

Intensity: pale - medium - deep

Colour: red - pink - salmon - orange - 'piglet'

Nose

Intensity: light - medium - pronounced

Aroma: apple - cherry - strawberry - raspberry - pear - lemon
grapefruit - orange - lime - pineapple - melon - peach - honey - nuts
vanilla - oak - toast/bread - yeast - butter - minerals

Mouth

Sweetness: dry - off-dry - sweet

Acidity: low - medium - high

Tannin: low - medium - high

Body: light - medium - full

Flavour: apple - cherry - strawberry - raspberry - pear - lemon
grapefruit - orange - lime - pineapple - melon - peach - honey
nuts - vanilla - oak - toast/bread - yeast - butter - minerals

Finish: short - medium - long

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