

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CONR20	Le Contesse	Italy	Veneto & North East
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Nero, Pinot Bianco	11%	No	Screwcap



Background

Loris Bonotto has been the owner of Le Contesse since 1976 with the sole aim to produce great Prosecco. The Bonotto family has a long history as land owners who cultivated the land that was both fertile and full of water, making it perfect for agriculture and stock farming. Located in the North East of Italy, with 155 hectares The territory ensures premium quality grapes. The producing area is historical and limited to a hilly area between Conegliano and Valdobbiadene, two of the biggest producing cities. This shortage of space makes the product even more desirable. On a surface of 20.000 square meters, 7.000 are used for viticulture, the vines are all treated by hand and are growing on slopes of up to 70%.

Winemaking

The wines follow the Charmat or Martinotti method. Dating back to the year 1895 in which Federico Martinotti invented the secondary fermentation in big barrels. This procedure is used for most of the sparkling vines and provides for a fermentation in big steel tanks, that can withstand the pressure of the fizz. Following manual harvesting, the grapes undergo temperature controlled fermentation in pressurised tanks with selected yeasts.

Tasting & Pairing

Aromatic, very fruity with plenty of floral notes. Elegant, strong notes of wild berries. A harmonious and elegant taste on the palette.

Enjoy as an aperitif.

Sustainability & Extra Information

Vegetarian, Vegan

Available in 20cl bottles only