

TULLIA

Tullia Prosecco is a collaborative effort between cantina Montelvini and T. Edward Wines. Montelvini is based in the village of Venegazzù in Veneto region: in the Doc's of Montello and Colli Asolani. This region is particularly suited for wine-growing, and is well-known all over the world for wines of the highest standards.



Prosecco D.O.C. is among the most ancient wines and has had many historical admirers as early as Roman times. The history of the wine is well-known, and it is typical of the typical of the Treviso Prealpine hills. The cluster is large, long, sparse and winged, with golden yellow grapes.

THE VINIFICATION: The grapes, named Glera, mature towards the beginning of October. The initial vinification is done in white. The wine-must is placed in a closed pressure-resistant recipient known as an "autoclave" and made to ferment at 16°C with the inoculation of selected yeasts. When the fermentation is finished, it is refrigerated at 4°C and left in contact with the yeasts. When the period of refinement has transpired, it is isobarically filtered into another autoclave and then bottled.

THE WINE: straw yellow in color, it has an intensely fruity and fresh bouquet, particularly reminiscent of spear wood flowers and wisteria, wild apple and mountain honey. The perlage is fine and persistent.

PROSECCO



Varietal/Blend: 100% Glera

Farming: sustainable

Fermentation: stainless steel

Soil: clay and sand

Ave Year Vines Planted: 1995-2000

Aging: in temperature controlled stainless steel tanks

Alcohol: 11.5%

Yeast: selected

Filtered: light

Country: Italy

Region: Veneto

Sub Region: Treviso

Vineyard: multiple vineyard