

# 2022 PROSECCO (DRY SPARKLING WHITE)

Barossa's first Sparkling Prosecco  
7th Release. Barossa's new chic aperitif

Prosecco is the traditional sparkling wine of Veneto in northern Italy. Unlike Champagne, Prosecco is made using the Martinotti /Charmat method, which is tank fermented as opposed to bottle fermented which gives its aperitif (before food) origin of lively freshness.

<b>Region</b>	Barossa
<b>Sub-Region</b>	Angaston
<b>Vintage</b>	Base Vintage: 2022 / Bottled November 2022
<b>Vineyard Practices</b>	Family traditional responsible farming methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
<b>Soil</b>	Limestone & Quartz
<b>Trellis System</b>	Single wire
<b>Varietal</b>	Prosecco
<b>Alc/vol</b>	12.0%
<b>Closure</b>	Cork
<b>Yield per Vine</b>	5 kg / 4 ton per acre
<b>Altitude</b>	380 metres
<b>Wine Making</b>	Hand picked, whole bunch pressed and natural cold settling for 12 days then racked with little solids for natural ferment at 13c for 4 weeks with lees aging for a further 4 weeks for added texture, roundness and complexity. Final super charged base wine completion was transferred to tank for pressurised secondary fermentation to produce its natural occurring fine bubbly beads (Prosecco's traditional Martinotti / Charmat method).
<b>Vintage</b>	Very mild through spring and summer, with good top-up rainfall, a mild long dry summer has produced silver green streaked fruit of amazing flavours and natural holding acidity sees this 2022 Prosecco release continue its stardom qualities. Beautifully frothy and bright with a greenish sliver streak with excellent persistent bead. Aromatically lively with stone fruits, lime and white flowers. Wonderfully bright with orchard fruits, melon, apples and lime. Finishes dry, fresh & rounded, with excellent acidity, texture, weight & persistence.

