



Zardetto, Conegliano (Veneto)

Prosecco Refosso brut DOCG

Winemaker	Zardetto
Region	Veneto
Alcohol	11.5% vol.
Grapes	100% Glera

Winemaking

After the Glera grapes have been harvested by hand and gently pressed, the grape must is transferred into the storage tanks, where the fermentation and the development of the carbonic acid takes place under temperature- controlled conditions. The yeast residues are removed by means of filtering before being filled into the bottles.

Our tasting note

The Prosecco Refosso has a fine, brilliant straw-yellow colour. A fine aromatic nose with a fresh fruitiness. Echoes of citrus and green apple on the pallet. Wonderfully fresh, distinct and sustainable finish with a vibrant perlage.

Zardetto

The company Zardetto particularly stands out from the many other Prosecco wine cellars due to its carefully produced, dry and tangy sparkling wines. Neither the father Fabio Zardetto nor son Filippo want to run just a fizzy factory, which thoughtlessly produces sparkling wines just to meet the aperitif needs of people propping up a bar. They instead concentrate on style and quality, high-quality grapes and masterly wine-producing technology. They feel bound by tradition but are also more than aware that those who do not constantly face up to new challenges will be overtaken.



Suitable with

