

ZINGARA

Prosecco

Treviso DOC



Italy > Veneto > Treviso DOC

Variety
100% Glera



Terroir

Hilly with red soil typical of the region.



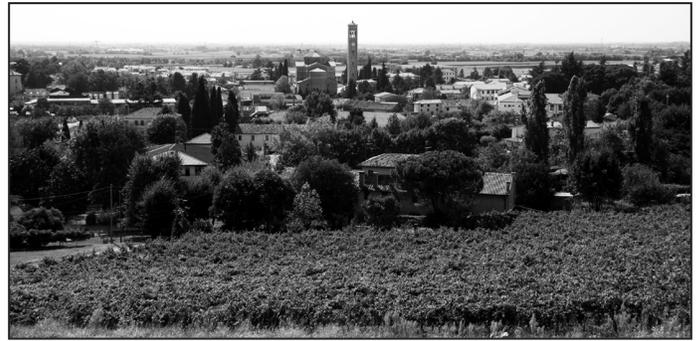
Winemaking

Winemaker: Michele Gasparetto
Hand harvested and gently pressed. Fermented in steel tanks at 60 degrees F. The still wine went through secondary fermentation using the Charmat method before bottling.



Production

800 cases



Zingara

Outside the ancient city walls of Treviso the wide plain between the Gulf of Venice and the Alps yields two important crops: Radicchio and Glera grapes – the backbone of Zingara Prosecco.

Here, Glera is grown on many small family farms and is an important player in the local economy. Treviso has suffered many setbacks in its long history – including significant bombing during World War II. When the dust settled, these stalwart farm families went back to work rebuilding – and Prosecco production continues to sustain the community.

Golden straw color with sparkling and persistent bubbles. Clean, bright and expressive with floral aromatics, crisp acidity with elegant citrus and green apple notes.

VARIETAL NOTES

For hundreds of years this green grape has been grown in regions of Veneto and Friuli to produce frizzante or spumante wines. Glera is believed to be an old variety, and its former name Prosecco was derived from the village Prosecco near Trieste, where the grape may have originated. It ranks about 30th in importance among the country's some 2,000 grape varieties.

Trivia: The original Bellini recipe used prosecco – not Champagne. The Bellini emerged in 1948 at the famed Harry's Bar in Venice, where the barman came up with a drink that would keep exuberant drinkers manageable: Fresh white peaches pushed through a sieve, the puree topped with crisp, bright Prosecco.

FOOD PAIRING

This is an incredibly food-friendly wine. Pair with classic Italian choices like prosciutto and antipasti. A natural companion to more American food treats like fried chicken, potato chips or buttered popcorn. A perfect companion to delicately flavored but spicy Asian dishes.



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from the best family vineyards.*