



LOCATION:
Italy> Friuli-Venezia Giulia
> Treviso DOC> Pordenone

VARIETY:
Glera

WINEMAKER:
Giovanni Ruzzene



SCIENCE

ABV: 11.38 %
SUGAR RATE: 11 g/l
TOTAL SO₂: 120 ppm
TOTAL ACIDITY: 5.9 g/l

Zingara Prosecco

EXPERIENCE

NAME: The Zingara project is a collaboration between Uva Imports and our Italian producers. Zingara means wanderer in Italian and represents the inspiration behind the origin of Uva Imports.

CHARACTER: Beautiful and clean, fruity and floral notes of golden apple, ripe peach, orange and wisteria blossom. The bubbles are creamy and lush with freshness and a dry gentle finish.

ENJOY WITH: Ideal as an aperitif, it goes well with appetizers, fruit, prosciutto, fish, light risotto dishes, and dessert.

BEST RESULTS: Ice cold on a hot day, we prefer a white wine glass over flutes.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Secondary fermentation with Charmat method for 30 days followed by at least 30 additional days on the lees.

ELEVAGE: Aging in stainless steel tanks with 2-4 months on the lees before bottling.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, Vine rows are planted from north to south for best exposure and ventilation. 5 hectares planted.

VINE: Guyot. Planted in the late 1990s.

HARVEST AND PRODUCTION: Harvested by hand, 5,000 cases.

