

LA JARA

PROSECCO DOC Millesimato Spumante ZERO Dosage - Organic



A fresh, clean and pleasant zero dosage sparkling wine, the result of a slow fermentation in autoclave with Long Charmat method.

TECHNICAL SPECIFICATIONS

classification	Prosecco DOC
grapes	Organic grapes: 100% Glera
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
training method	Sylvoz
winemaking method	It is produced using the “Long Charmat” method (7 months in autoclave) with natural selected yeasts and it has no residual sugar.
alcohol content	11.00 % Alc./Vol.
available sizes	0.75L; 1.5L

TASTING NOTES

appearance	Bright straw yellow. The perlage is fine and persistent.
bouquet	Fine scent of delicate yeasts, white flowers and grapefruit.
flavor	On the palate, it is fresh, velvety, creamy and dry. Perfectly balanced and with a pleasant acidity.
serving temperature	It should be served at 6 – 7° C. Uncorked at the last minute, just before drinking it.
food pairings	Exquisite with raw fish, sashimi and sushi. Fantastic with prosciutto and mozzarella fior di latte.



ART. 707