

# PROSECCO NV

## LA ZONA SERIES

This lively sparkling wine is pure lifestyle and perfect for any celebration. The Chrismont house style is made using the Charmat method with an authentic style of dry, not sweet, and captures the prevailing lifestyle and pristine climate of King Valley.

### COLOUR

Pales straw with pale green hues.

### AROMA

Floral aromas with melon and fresh apple.

### PALATE

Fresh clean apple flavour with a crisp and zippy acidity, finishing dry and effervescent.

### FOOD

Fresh oysters served with lemon wedges and sauce mignonette.

Chrismont Restaurant, Summer Menu 2025.

### DRINK

Enjoy now.

### VINIFICATION

The fruit is harvested when it displays hints of melon and apple, low potential alcohol, and a crisp natural acidity. It is then pressed with the juice left to settle and clarify before being fermented cool in stainless steel to help preserve fruit flavours. The wine is then blended with prosecco reserve wines to add complexity and to help maintain our house style. The secondary fermentation takes place in pressure tanks to naturally carbonate the wine before it is bottled under pressure.

### VINEYARD

Sites	Whitfield and Cheshunt, King Valley
Soils	Deep red loam clay
Average Vine Age	20 years
Average Altitude	300m

### TECHNICAL ANALYSIS

Alcohol	11.5%
pH	3.05
Acid	6.52 g/L
Residual Sugar	10 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

