

# LA ZONA

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## LA ZONA PROSECCO NV – KING VALLEY

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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.

### TASTING NOTES

**COLOUR:** Pale 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:** Perfectly paired with freshly shucked oysters.

### WINEMAKING

*“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.”* **Warren Proft, winemaker**

### THE LA ZONA COLLECTION

Italian for 'the area', La Zona celebrates Chrismont's heritage and the upper King Valley's connection and affection for Mediterranean varietals.

### WINE SPECIFICATIONS

**Variety:** 100% Prosecco

**Vineyard Sites:** Cheshunt and Whitfield, King Valley

**Average Vine Age:** 20 years

**Average Altitude:** 300m

**Vine Training:** Single-wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 11.5%

**pH:** 3.05

**Acid:** 6.52 g/L

**Residual Sugar:** 10.0 g/L

**Drink:** Enjoy now