

LA ZONA

LA ZONA PROSECCO NV – KING VALLEY

This lively sparkling wine is pure lifestyle and perfect for all celebrations. Our house style is made using the Charmat method and emulates the authentic Italian style of dry, not sweet, and is inspired as much by its rich heritage as 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 varieties.

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

