



# Ca' Furlan

## Prosecco Extra-Dry 'Cuvee Beatrice'

ITALY, VENETO, PROSECCO DOC

WHITE



### WINEMAKER

Alessandro Furlan

### FARMING

Sustainable

### VARIETALS

Glera

### FEATURES

Vegan

### ABV

11%

### AVAILABLE SIZES (L)

0.200, 0.750



### WINERY OVERVIEW

Veneto-based wine industry veteran Alessandro Furlan made wine at his family's vineyard in Friuli, "Franco Furlan," for years before deciding to start his own label with longtime friend and owner of Regal Wine Imports, Charlie Trivinia. Alessandro's grandfather started the family tradition of working in the wine business when he worked in retail during WWII. His son, Alessandro's father, started the "Franco Furlan" wine label in the late 1960s. Alessandro decided to go beyond the family business to chart his own path, and while working as a wine consultant and educator, he saw an opportunity to create his own wine brand. "Ca" means *home* and *family* in the local dialect of northeast Italy, so the name Ca' Furlan references Alessandro's roots in the historic regions of Friuli Venezia Giulia and Veneto, both places Alessandro calls home.

Sourced from some of the best vineyards in the Prosecco DOC, Alessandro works with local partners to carefully select and blend the wines to maintain a consistent style with fresh flavors for the Ca' Furlan line of wines: the Prosecco, Prosecco Rosé and sparkling Moscato. The wines are carefully blended and bottled at a leading Veneto producer's facility.

The main production facility used to meet the demand for Ca' Furlan is located in the Montello – Colli Asolani DOC in the province of Treviso, in the foothills of the Veneto region west of the Dolomite mountains and the plain leading to Venice. This area of the Veneto has a temperate climate, and historical records show that vine-growing has taken place here as far back as the period of the Roman Empire.

The wines in the Ca' Furlan line are named in honor of women in the Furlan and Trivinia families. Prosecco Cuvee *Beatrice* is named after Alessandro's daughter, Beatrice. Moscato Cuvee *Adriana* is for Alessandro's wife, Adriana, and Prosecco Rosé Cuvee *Mariana* is a Trivinia family name.

Ca' Furlan also offers 200ml 3-packs of Prosecco Cuvee Beatrice and Prosecco Rosé Cuvee Mariana.

### TERROIR

Sedimentary, gravelly-pebbly

### VINIFICATION

Gentle pressing of clusters with membrane presses followed by immediate skin separation and static cold-settling for clear must. Fermentation in temperature controlled tanks using cultured yeasts. The Charmat process is known as Metodo Chamat-Martinotti (or Metodo Italiano) in Italy, where it was invented and is most used. The wine undergoes "secondary" fermentation in stainless steel tanks or steel vessels covered with vitreous enamel rather than individual bottles, and is bottled under pressure in a continuous process.

RESIDUAL SUGAR: 14 g/L

### TASTING NOTES

Pale straw in color with very fine bubbles. Pronounced aromas of lemon, melon, white peach, pear, and white flowers. Fruit-forward and off dry on the palate with medium acidity and delicate mousse. The palate matches the nose with flavors of white peach, lemon, melon, and pear and a full, lush mouthfeel. This wine has a long finish and is an elegant and balanced Prosecco embodying varietal typicity.