

# PORTOVINO

## ALICE 'DORO' BRUT NATURE PROSECCO SUPERIORE VALDOBBIADENE

**WHY BE CURIOUS:** The flagship wine of Alice, and the wine that got us excited about Prosecco again. Single-vineyard, native yeast, extended time with lees and no dosage make 'Doro' a principled and pure expression of Glera from Valdobbiadene..

**WHO:** Cinzia Canzian, a long time proponent of organic vineyard management and champion of the local varieties and wine traditions of her home region.

**WHERE:** In the northern part of the Conegliano and Valdobbiadene zone, near Vittorio Veneto. Soils are of glacial moraine origin: chalky, rocky, lean, and full of minerals.

**TASTING NOTE:** Mineral laden, refreshingly dry, fine and continuous bubbles.

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**REGION:** Veneto

**GROWING AREA:** Vittorio Veneto, Prosecco Superiore Valdobbiadene

**FARMING:** Practicing organic. Trees and other vegetation grow among the vineyard plots. No herbicides or pesticides in the vineyard. All weeding is done by hand.

**VINEYARD:** 5 Ha.

**ALTITUDE:** 200 m / 655 ft.

**SOILS:** Lean, glacial-origin moraine, with abundant rock, dolomia stones.

**VARIETIES:** 100% Glera (the variety formerly known as Prosecco).

**VINE AGE:** 30-40 years old.

**VINE TRAINING:** Sylvoz.

**HARVEST DATE:** Second half of September.

**YEASTS:** Native. Spontaneous primary fermentation; pied de cuve for secondary fermentation in tank.

**FERMENTATION:** In stainless steel tanks, 18°-20°C; remains on the lees for 60 days. Secondary fermentation in steel tank (charmat method); refermentation for around 60 days at 18°-20°C.

**MALOLACTIC FERMENTATION:** Yes.

**SULPHUR:** maximum 30 mg/L added.

**ALCOHOL:** 11.5%.

**ANNUAL PRODUCTION:** 1700 cases.

