

PORTOVINO

ALICE 'A FONDO' FRIZZANTE

WHY BE CURIOUS: Bone-dry, natural frizzante made in Veneto's ancestral method for sparkling wine (Col Fondo). Pro-tip: inverting the bottle will suspend the natural sediment that settles at the bottom, giving the wine a translucent celestial glow in the glass... like potable moonlight.

WHO: Cinzia Canzian, a long time proponent of organic vineyard management and champion of the native 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: Bergamot citrus, lavender musk spice, wild mint. Lush stoney-chalky minerality..

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. All weeding is done by hand.

VINEYARD: 1.5 Ha in Carpesica

ALTITUDE: 200 m / 655 ft

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

VARIETIES: 100% Glera

VINE AGE: 20 years old

VINE TRAINING: Sylvoz

HARVEST DATE: Second half of September

YEASTS: Native

FERMENTATION: Col fondo method. Spontaneous primary fermentation, rack and natural decant from gross lees; remains on the fine lees through the winter. Bottled with must from the vintage to complete secondary fermentation in the bottle.

MALOLACTIC FERMENTATION: Yes

SULPHUR: No added sulphur

ALCOHOL: 11%

ANNUAL PRODUCTION: 450 cases

