



Mascareri Prosecco - Extra Dry
Denominazione di Origine Controllata

Region:	Within the Prosecco DOC in the region of Friuli Venezia Giulia
Vineyards:	
Soil	Reddish-brown clay
Elevation:	50m to 150m
Grape Variety:	100% Prosecco (Glera)
Closure:	Cork
Alcohol:	11.0%
Sweetness:	12g/l



Summary: Mascareri is an ode to the elite mask maker’s guild of Venice. “Those who made the Venetian masks at the age of the Serenissima were the "Mascareri", associated in the Arte dei Maschereri since 1436.” Mascareri enjoyed a prominent and well respected position within society, and lived lavish and extravagant lifestyles (similar to the art they created). Originally only 11 people were within the mascherer community including one woman.

Vineyards: Sourced from established vineyards (10- 15 years old) near Montello, on the lower slops of the hills north of Treviso, itself north of Venice. Modern single vertical wire trellises are used.

Winemaking: Made using the Charmat method as most commonly used in Prosecco to retain freshness and varietal character. The grapes are softly whole bunched pressed with approximately the first (and finest)seventy five percent of juice used. Fermentation is in stainless steel tank with three months maturation before the secondary fermentation in tank over three months. Malolactic fermentation is prevented before bottling and despatch in regular shipments to maintain freshness.

Tasting Note: A bright pale yellow colour with fine and persistent bubbles. The nose is fresh and inviting with delicate aromas of ripe yellow apple, melon and pear overlaid by hints of opulent acacia flowers and the light fragrance of leavening dough. Beautifully pure stone fruit and baked apple flavours, again very fresh, against a soft and smooth background with nicely balanced natural fruit sweetness.