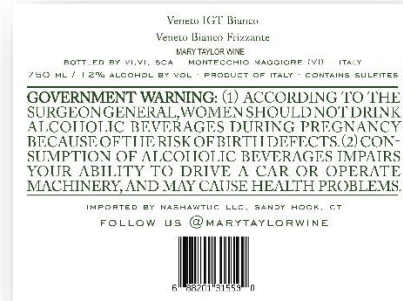




MARY TAYLOR WINE

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Veneto IGT Frizzante



From the foothills of the Alps on the east side of the province of Vicenza, vineyards planted upwards of 30 years ago bear fruit of the Glera and Garganega grapes. The winery works sustainably, and in concert with the local eco-system. Grasses and flowers grow between the rows. Sofia Brescia is a name given to honor to previous generation of wine growers, many of who were women that have been forgotten by historical naming conventions.

Veneto is a substantial and increasingly important wine region in the northeast corner of Italy. Veneto administratively forms part of the Triveneto zone, along with its smaller neighbors Trentino-Alto Adige and Friuli-Venezia Giulia. In terms of geography, culture and wine styles, it represents a transition between the alpine, Germano-Slavic end of Italy and the warmer, drier, more Roman lands to the south.

The Glera grape is a long-standing synonym of northern Italy's Prosecco grape, and the name by which it is now officially known. This green-skinned variety has been grown for hundreds of years in the Veneto and Friuli regions, most famously to produce sparkling Prosecco wines.

Garganega is best known as the white grape variety used to make Soave and Gambellara. In the early years of the 21st Century, DNA profiling revealed that it is the same variety as Grecanico Dorato found in Sicily.

Frizzante wine is a lower pressure than Spumante. The bubbles are a result of the addition of tirage – in this case 15-25 g/l concentrated grape must is added as part of the liqueur d'expedition before secondary fermentation.

Size: 750ml

IGT: Veneto

Soil Type: Volcanic and Limestone

Varieties: 60% Glera, 40% Garganega

Age of Vines: 25 years

Farming: Sustainable

Alcohol: 11%

Aging Details: Stainless steel

Residual Sugar: 13 g/l

