

# FIDORA

## Prosecco DOC Rose Brut Nature

### THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 90% Glera, 10% Pinot Noir

WINEMAKING: Glera & Pinot Noir separate 1st fermentation.

Blended & 2nd fermentation on lees 70 days. Sugar:5gr/l

ALCOHOL BY VOLUME: 11.0%

AGING: 70 days on lees

### THE STORY

Fidora family has been producing wine in Venice since 1927. In 1974, it started its pioneering organic farming project and today, at its 4th generation, the company is proudly carrying on with Biodynamic farming in all its estates.

**PHILOSOPHY:** We consider plants and any other living being as parts of an interactive system. Our farm works as a self-sufficient organism regenerating itself. To do so, we keep at least 1/3 of the soil unproductive and wild.

**BIOGRAPHY:** 15th century, Benedictine monks created Civranetta Estate. In the 1920s Ferruccio Fidora bought it. 1974 his son Guido decided to convert the estate to organic. In the 90s, Ferruccio's nephew Lorenzo together with his son Emilio decided to expand the range to top reds from Valpolicella. In 2015 all the estates have been converted to Biodynamic.

### THE ADJECTIVES

**OVERALL:** Crisp, Bright & Fruity

**AROMAS / FLAVORS:** Golden Apple, Strawberry, Rose, Peaches

**MOUTHFEEL:** Persistent, Clean & Beautiful Acidity

### THE SELLING POINTS

Among the Most Elegant Prosecco Rose to Hit the Market

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic, Vegan

**PAIRINGS:** Melon with Prosciutto, Raw Oyster, Peruvian Ceviche

