

# FIDORA

## Prosecco DOC Brut

### THE FACTS

**COUNTRY:** Italy

**REGION:** Veneto

**APPELLATION:** Prosecco

**CEPAGE:** 100% Glera

**WINEMAKING:** Charmat method with second fermentation in tank for 8 weeks

**ALCOHOL BY VOLUME:** 11.0%

**ANNUAL PRODUCTION:** 30000 cases

### 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:** Amazingly fresh and fruity

**AROMAS / FLAVORS:** Fragrant with hints of golden apple & white flowers

**MOUTHFEEL:** Fine perlage

### THE SELLING POINTS

Biodynamic, single vineyard, natural fermentation

**AWARDS:** 90pts WE

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

**PAIRINGS:** An ideal aperitif wine, or paired with shellfish

