

Tiamo

TIAMO PROSECCO

*di Valdobbiadene
made from organic grapes
Veneto, Italy*



GRAPE VARIETY

The name of the varietal, Prosecco, comes from the once Slovenian village of Prosecco that became a part of North-eastern Italy in 1918. It is a white grape variety that has been cultivated since 1800, on the hillsides in this region centered on Valdobbiadene. It is best known for its delicate and aromatic fruit and floral flavors most frequently in the form of sparkling wine.

VINEYARDS

The Valdobbiadene region is ideally suited for the Prosecco grape, where the particular composition of the hilly soil, the exposition to sun, the frequent rains and the constantly mild temperature between April and October combine to provide the best conditions. The grapes for Tiamo Prosecco are produced from certified organic vineyards in and around Valdobbiadene. The average age of the vines is 10-25 years that are planted at high-densities (2,500-3,000 vines per hectare) and yield about 17 tons per hectare (6.8 tons per acre), producing 120 hectoliters per hectare.

- Soils: moraines, sandstone and clay
- South East exposure
- Average altitude 150 - 300 meters above sea level
- Handpicked at beginning of September

VINIFICATION

After pressing of the grapes and clarification of the must, primary fermentation takes place in stainless steel vats for 10 days. After fermentation is complete, a second fermentation occurs in glass-lined tanks over 45 days. This process, known as Charmat, produces the bubbles to create the sparkling wine while preserving the inherent freshness of the Prosecco grape (an advantage over the more time-intensive Champagne method).

WINEMAKER

Mr. Carlo Pagotto

TECHNICAL ANALYSIS

- Total Acidity: 5.5 g/l
- Alcohol: 11%
- Residual Sugar: 11-18 g/l
- Pressure: Spumante (full-pressure), 5 atmospheres

THE WINERY

Located at the foot of the Veneto's Pre-Alps, in the hilly region between Asolo and Conegliano, to the North of Venice (Italy), the Cantina Produttori di Valdobbiadene was established in 1952 by a handful of vine growers with a strong belief in the benefits of cooperation as a solution to face the economic difficulties of that time. Since then, the company has constantly grown and today is recognized as a leading wine company in the Valdobbiadene area, specializing in the production of Prosecco.

TASTING NOTES

- 👁️ **Color**
straw yellow
- 👃 **Aroma**
fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet
- 👄 **Palate**
fresh and fruity with fine bubbles

FOOD PAIRING

Tiamo Prosecco pairs well with lighter cuisine food, especially fish/shellfish and softer cheeses. It's an ideal aperitif and with any appetizer. It is also an excellent base for cocktails - such as the Bellini or Mimosa. Ideally serve at 6-8°C, about 45°F.

