



# Tiamo

## PROSECCO

DI VALDOBIADENE  
ORGANICALLY FARMED

- VARIETAL:** 100% Prosecco (also known as Glera)
- REGION:** Village of Valdobbiadene, Veneto
- ALCOHOL:** 11.0 %
- RESIDUAL SUGAR:** 9.2 g/l
- VINEYARD:** The grapes for Tiamo Prosecco are selected from eight certified organically farmed vineyards in and around the village of Valdobbiadene. The soils are predominately sandstone and clay.
- WINEMAKING:** After gentle pressing of the grapes and clarification of the must, fermentation takes place in temperature controlled stainless steel vats for 10 days. After fermentation is complete a second fermentation occurs by small additions of yeasts and sugar and takes place in glass lines tanks. This lasts for about 45 days and is known as the Charmat process. The resulting wine has small bubbles (less “fizzy” than champagne) and delightfully fresh and clean.
- TASTING:** Tiamo Prosecco is a superbly balanced wine with rich and fruity aromas of apples, pears and citrus. It has a long and fruit filled finish.
- FOOD PAIRING:** A perfect aperitif but also perfect with lighter foods such as fish and vegetables.



UPC# 8-39552-00039-4

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