



Champagnes & Châteaux
QUALITY SINCE 1989

PROSECCO DOC EXTRA DRY AZIENDA AGRICOLA CATULLIO

In the heart of Friuli, steeped in history as it is, Azienda Agricola Catullio grow their native grapes with passion and care. The vineyards are situated in the best countryside areas of Aquileia and Sdricca di Manzano, a village by the Natisone River

Grape: 100% Glera

Vineyard & Vinification Note:

The vineyards cover several terroirs within the DOC Friuli Aquileia and DOC Friuli Colli Orientali areas. The DOC Friuli Aquileia territory is blessed by a unique and favourable microclimate due to its geographical position: the Julian Alps in the background protect the vines from the cold winds of the north, and the Adriatic sea in front of them considerably lowers the temperatures that reach below zero in some short periods of the year.

The area of the DOC Friuli Colli Orientali includes the range of hill in the Province of Udine, where there are particular pedoclimatic conditions. In these areas, the vines have adapted well, producing excellent quality results.

Winemaking:

Traditional white wine vinification, soft-crushing of the bunches, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts. Secondary fermentation in stainless steel tanks using the Charmat method, on the lees for about two months. Sterile filtration and bottling

Tasting Note: Brilliant straw yellow colour, with fine and persistent bubbles. Soft pleasant fruity aromas.

Food Pairing: Excellent for every occasion, pleasant and elegant, ideal for aperitif and a very good partner to seafood and crustaceans



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

