

BASTIANICH

VITICOLTORI FRIULANI

Flor Prosecco

www.bastianich.com

Joseph Bastianich and his mother Lydia founded Azienda Agricola Bastianich in 1997 in an effort to produce high quality, terroir-driven wines from both indigenous and international grape varieties. The estate is located in the Colli Orientali region of Friuli in Northeastern Italy and near the towns of Buttrio, Premariacco and Cividale, all in the province of Udine. The Flor is their first Prosecco production.

Grape Varieties:	100% Prosecco
Location of Vineyards:	Valdobbiadene DOC and right outside of it, preventing the prosecco from carrying the “Prosecco di Valdobbiadene DOC” label. However, these vineyards still respect the same strict production levels prescribed by the DOC.
Fermentation:	60 days in small autoclave. Typical Prosecco secondary fermentation lasts only 30 days. Increased time on the lees results in shighter-quality perlage and greater complexity and creaminess on the palate.
Production:	Approximately 1,000 cases
Winemaker:	A relatively small, high-quality producer in the DOC.
Tasting Notes:	Elegant perlage, with exuberant fruit-salad nose and a dry, minerally palate that shows plenty of fresh fruit and a long, clean, structured finish.

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