

Montesel

Prosecco "Vigna del Paradiso"



Renzo and Vania Montesel carry on a dedication and tradition in making this beautiful wine that not only dates back generations in their family, but in the history of Italy. Gold and silver medals, and ribbons, national titles and certificates are all important recognitions earned by the Montesels for their beautiful sparkling wine. Situated in the hilly zone of Colfosco that extends from Conegliano to Valdobbiadene with the remarkable panoramic view of the plains and the winding Piave river to the south, and to the north the protective foothills of the Alps, an area rich in history with its castles and medieval villages and only a few steps from the two most unique cities in the world, Treviso and Venezia. In 1969 the Conegliano-Valdobbiadene area was recognized as the only zone authorized to produce Prosecco DOC., and today Prosecco is the best selling sparkling wine in Italy. Montesel's Prosecco is truly a beautiful wine to enjoy at any time of the day as an aperitif, or as a perfect companion to light meals. Should be served chilled.

Production Area:	Conegliano-Valdobbiadene, Veneto
Grape Varietal:	100% Prosecco Balbi
Vineyard Name:	Vigna del Paradiso ...named because the location of the vineyard is so beautiful it's like being in paradise
Vineyard Characteristics:	7.5 hectares of 10-30 year old vines in a terrain rich in conglomerate elements of argilla and rock fragments located 160-220 meters above sea level with south/southeast exposure to the sun.
Form of Planting:	Sylvos (spur training system which is like the double guyot only the trunk is much longer, the main branches permanent, and the fruiting canes are tied downwards, not upwards); 2500-3000 plants per hectare
Harvest and Vinification:	The grapes are hand harvested from the middle of September to the middle of October, softly pressed to obtain the best must, and left to rest for 10-12 hours at a controlled temperature. The juice is then decanted and, after specially selected yeasts are added, left to ferment at 18-20°C for 30 days. Following this the wine is transferred to autoclaves (stainless steel containers) where after a few months of natural refermentation and microfiltration results in a richly scented wine that overwhelms the palate with a velvety softness and a lively effervescence that is fresh, floral and fruity.
Sensory Characteristics:	A pale yellow color with greenish reflections and aromas of citrus fruits, apple, pear and almonds and delicate notes of white flowers. The taste is fresh, soft and well balanced with good structure and a delicate, persistent perlage.
Analytical Data:	Alcohol: 11.5% Residual Sugar g/l: 18-19 Total Acidity g/l: 5.5-6.5