

AUDACE®

UNDERWATER WINE

A project born from the synergy between Parovel vigneti oliveti 1898 and Serena Wines 1881.

A limited edition of 6.492 bottles.

PROSECCO DOC TRIESTE

Grapes: Glera

Municipality: San Dorligo dalla Valle (TS)

Harvest: manual, at the end of August

Typology: Extra brut Millesimato 2021

Alcohol: 12% vol.

Residual sugar: 6 g/l

Acidity: 3,3 ph

Processing: the grapes were cooled down before and during pressing to safeguard the freshness and varietal aromas.

Metodo Charmat: 90 days long second fermentation in autoclave.

Aging in the sea/underwater wine: more than 4 months of storage at a depth of 20 meters in the waters of the Gulf of Trieste, in the absence of light, with a high concentration of chlorophyll (as a biomass index) and a pressure of about 2 atmospheres.

It is a brand new Prosecco rich in character, dry and sapid. Refined in the depths of the Trieste sea, in the protected and forbidden to navigation area. Straw yellow with green reflections to the eye, it releases an extraordinarily fine and compact perlage, with a constant motion in the glass similar to the backwash of the waves.

White flowers and sapid white pulp fruit envelop the nose with their attractive bouquet. On the palate each sip displays a strong personality and the unprecedented minerality of the Glera grapes from the Trieste Karst. Its inviting acidity wisely blends with the integrated and deep residual sugar, making it a perfect glass for an aperitif and throughout the meal. Intriguing with shellfish and seafood, daring as an accompaniment to Asian cuisine.

proseccaudacetrieste.it

