HOUSE OF TOWNEND

# Pure Prosecco

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| **Price** | £10.99 |
| **Code** | PURE035 |

Our all-time bestselling sparkler - a favourite with customers and staff alike. Hugely enjoyable, this gentle, easy-going, everyday drinking fizz from North Eastern Italy, will go down a treat. Made to our own specifications, this is a great example of good value Prosecco.

**Tasting Notes:**

The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes, leading to a light and refreshing finish.



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| Specification | |
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| **Vinification** | Like all good Proseccos, this wine is made from 100% Glera, the local grape to this region of Veneto. The grapes are picked in the cool of the morning to avoid any oxidation or skin discolouration, and the grapes pressed lightly to release the best and most flavoursome juice. Fermented in a series of tanks, using the Charmat (closed Tank) method, the wine is inocculated with selected yeasts, fermented and clarified under pressure in tank, and the wine bottled young to preserve the natural grapey fruit and delicious acidity and forward fruit notes that this style of wine is famous for. |
| **ABV** | 10.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | Italy |
| **Region** | Veneto |
| **Area** | Treviso |
| **Type** | Prosecco |
| **Grapes** | Glera |
| **Genres** | Sparkling |
| **Vintage** | NV |
| **Style** | Extra Dry |
| **Body** | Refined, elegant and refreshing |
| **Producer** | The Wine People |
| **Producer Overview** | The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare. |
| **Closure Type** | Cork |
| **Food Matches** | The perfect accompaniment for smoked salmon bellinis with crème fraiche. |