

ARTISAN WINEMAKING

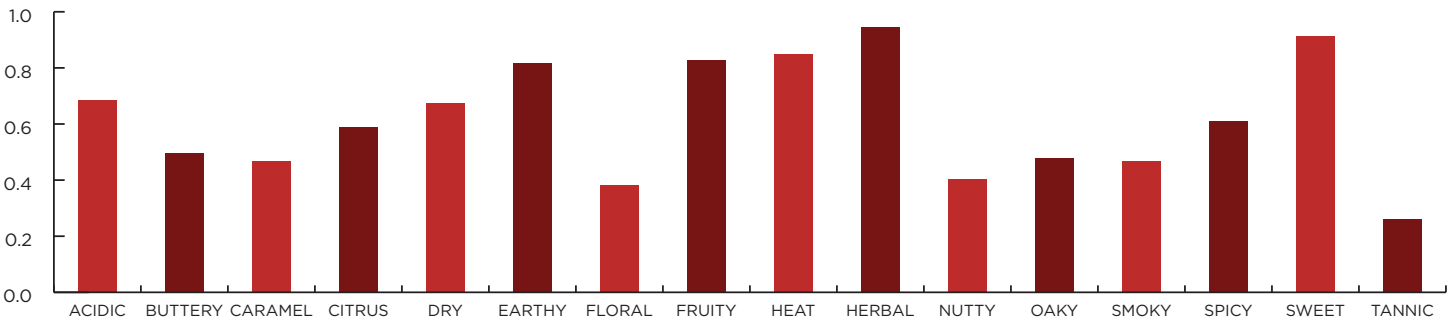
Crafted on the Grave plateau of Friuli in the heart of the Prosecco DOC, Prosecco is the wine that the farmers behind Cara Mia seem to be most passionate about. There is no tradition more germane to the region than enjoying a bright and delicious Prosecco alongside an al fresco lunch of grilled pizza and melons, followed by a lovely afternoon "ombra" (nap). Couldn't you fall in love with such a lifestyle?

WINEMAKER NOTES

The artisan Prosecco is produced from the Glera grape, a white cultivar indigenous to northeast Italy and known since Roman times. The farmers train the Glera shoots to grow vertically. Limiting yields is paramount to high quality Prosecco and at Cara Mia, our farmers perform a severe green harvest to thin the shoots allowing only one bunch per shoot to develop to maturity.

TASTING NOTES

Bright and fruity with persistent bubbles. A hint of residual sweetness is nicely balanced by the wine's natural acidity.



VINTAGE	ALCOHOL	MATURATION
NV	11%	Stainless Steel
APPELLATION	RS	PRODUCTION
Grave del Friuli	2.85	15,000 cases
COMPOSITION	PH/TA	RELEASE DATE
100% Grillo	3.23/0.584	?