



Our Wines
San Giuseppe



**SAN GIUSEPPE
SPARKLING PROSECCO SUPERIORE D.O.C.G.**

About this Selection:

Vivacious. That's an apt description for San Giuseppe's Sparkling Prosecco Superiore DOCG. A sparkling white wine from Italy that was unknown just a few years ago, Prosecco is growing in awareness and sales. Today, Prosecco is divided into two qualities, Prosecco DOC and Prosecco Superior DOCG. Prosecco DOC is pleasing, fruity and light. A great value in sparkling wines compared to non appellation French and California sparklers. Prosecco DOCG is a special wine. First, the grapes are grown in the best vineyards recognized by law, hence the Superiore designation. Second, the fermentation is slower and longer producing a "small pearl" associated with the finest champagnes. Third, the wine has complexity. Fourth, it is Brut, like a fine champagne, not extra dry. Fifth, it is vintage dated and worthy of the San Giuseppe label.

Winemaker Notes:

Grown on the hills of Conegliano and Valdobbiadene, glara grapes are encouraged to soak up the rays during the sun drenched summer season in Italy's Veneto region. The fruit's late ripening gives it a unique, delightfully dry aftertaste, making it the perfect grape for a sparkling wine. Using customary sparkling winemaking methods that retain the tiny bubbles in the wine, San Giuseppe Prosecco Superiore DOCG goes through a natural fermentation process at a controlled temperature. This ensures a sparkling wine that is clean, balanced and tasty.

Tasting Notes:

Sparkling Prosecco Superiore has an inviting straw-like yellow color and a complex floral nose. It awakens the palate with a burst of pronounced fruitiness that is both crisp and tart, mouth-filling and refreshing. It is best served at a cool temperature of 43- 46 degrees F. Bubbly and bursting with personality, this tingly sparkling white goes well with appetizers, seafood, shellfish and white meat. It's a refreshing rush of flavor that makes any occasion a special one..