



S. OSVALDO

Prosecco DOC Brut



History: Founded by Baron Lajos Babos in the 1930's, the winery was named after Oswald of Northumbria, the Patron Saint of the small hamlet where the winery lies in Loncon di Annone, Veneto. The winery was purchased by the Serena family in 2004, where they have continued the love and dedication to the land and its vines that Babos started a half century before.

Tasting notes Pale straw yellow with pleasant floral aromas of apple and citrus. Subtle citrus notes on the palate with balanced acidity. Enjoy on as a celebratory drink, in mimosas for brunch, or pair with cheese boards and cold cuts.

Appellation: DOC Colli Trevigiani, Veneto.

Varietals: Glera.

Soil: Sandstone and limestone with layers of alluvial and moraine.

Vine Age: 20 years.

Harvest: Towards the end of September.

Fermentation: First fermentation in open stainless-steel containers. Second fermentation in tanks (Charmat method) at a controlled temperature of 60°F after the addition of selected yeast. Left in contact with lees for a prolonged time, to extract additional characteristic aromas.

RS: 10 g/ per liter **Alc:** 11 % **UPC:** 8 005595 004237

D.O.C Prosecco: The Prosecco DOC lies in Northeast Italy, and more precisely in territories falling within 4 provinces of Friuli Venezia Giulia (Gorizia, Pordenone, Trieste and Udine) as well as 5 provinces of Veneto (Belluno, Padua, Treviso, Venice, Vicenza), one of the most beautiful territories in the whole of Italy.

Other Wines Available:

SAN OSVALDO Pinot Grigio

