

Sam Miranda

KING VALLEY



NV Prosato

A deliciously dry blend of our Signature Prosecco and Rosato

Prosecco Viticulture:

Grown on a North Eastern facing slope high above the picturesque town of Whitfield in the upper King Valley. A relative late ripening variety that we harvested once the varietal flavours peaked and the acidity softened.

Rosato Viticulture:

A blend of three Italian varieties: Sangiovese, Barbera and Nebbiolo all grown on our Myrrhee Estate vineyard in the King Valley. The cold night temperatures maintain the natural acidity in the fruit while allowing the grapes time to develop the delicate ripe varietal flavours.

Prosecco Winemaking:

The fruit was pressed straight from the vineyard with only the free run portion retained. Cold settled and fermented cool at 10C in tank. Made in the Charmat method of sparkling production the style favoured by many Prosecco producers.

Rosato Winemaking:

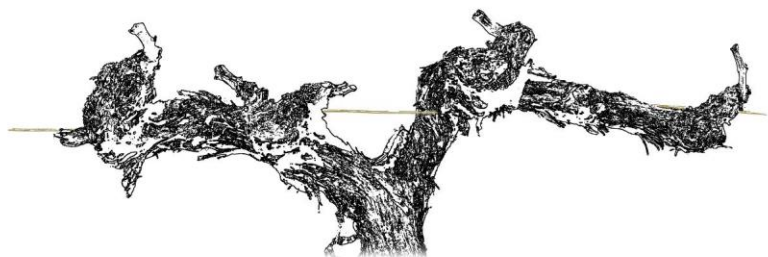
Harvested in the cool of the night and pressed off skins with only a hint baby pink being present in the juice. A cold ferment with extended yeast lees contact post ferment adds a textural mouth feel to the fresh vibrant fruit aromas and flavours.

Prosato Creation:

The simple act of combining the ever-delicious Prosecco to our amazing savoury Italian blend of Rosato to create the combined Sparkling sensation that is Prosato!

Tasting note:

A bright nose of apple and strawberries, followed by a savoury, crisp palate with subtle honey undertones rounded off with a refreshing sherbert like acidity.



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