



## OSTRO

# Prosecco Brut

*The vines of Friuli are charmed. Cooling winds from the nearby Alps keep summer temperatures at bay; richly mineral soils are the legacy of ancient glaciers that carved each verdant valley and smoothed each rocky plain. Yet it is the playful Ostro, the south wind that travels from the Adriatic Sea with its fresh, sea-salty tang, that encourages Glera's lively flavors and vibrant citrus tones. We looked far and wide for a Prosecco that would impress, and found it here in its native land, Friuli. An exclusive selection to North Berkeley Imports, Ostro is refined, vinous Prosecco to enjoy whenever the spirit moves you.*

**WINERY:** Cantina Ostro

**WINEMAKERS:** Giovanni Ruzzene

**ESTABLISHED:** 2012

**REGION:** ITALY • Friuli • Prata di Pordenone

**APPELLATION:** Prosecco DOC

**BLEND:** 100% Glera

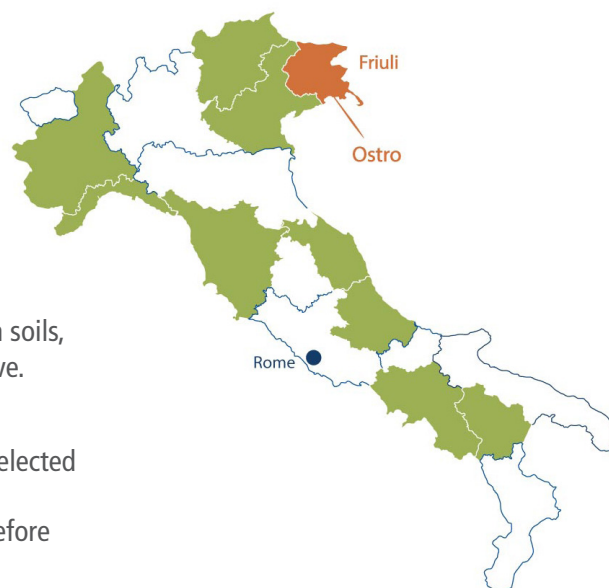
**VINEYARDS:** Estate vineyards are planted on clay- and limestone-rich soils, unique to the region, with topsoils of gravel, the classic terroir of Grave.

**AGE OF VINES:** 20 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on selected yeasts in temperature-controlled tanks. Second fermentation in tank (Charmat method) on fine lees. Aged briefly in tank (three months) before bottling. Residual sugar 4 grams/L.

**TASTING IMPRESSIONS:** Fine bubbles. Bright gold. A vinous Prosecco, with citrus blossom, apple, toast aromas. Light and lively.

**PAIRING SUGGESTIONS:** As an aperitif; with spicy or salty foods; fried fish



## NORTH BERKELEY IMPORTS

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