

salis terræ

Prosecco — DOC — Extra Dry

A young company, created in Friuli just two years ago, but already promising great things. Starting from the name, Salis Terrae (which in Latin means precisely the salt of the earth) chosen to allude to the earth and its precious fruits of labor, as precious as, in antiquity, salt. Prosecco (Glera 100%) Friuli Colli Orientali DOC produced from vines on land composed of clay and minerals. Salis Terrae is located in the heart of the territory of the greatest Italian and world whites, the hilly area which is part of the DOC Colli Orientali and Isonzo areas

Varietal: Glera 100% (Glera is a white variety of grape of Slovenian origin, which was brought to the village of Prosecco from Slovenia's Karst region. Glera was, until 2009, mostly referred to as Prosecco)

Region: Friuli Venezia Giulia (typically approx. 400m above sea level)

Terroir: Clay Land, flooded with presence of minerals

Harvest: Harvest age middle of September. Mechanical collection mode

Fermentation: Wine-pressing suffuse, enzyme decanting cleaning the must and fermenting -with selected cream yeasts, stainless steel, temperature controlled to avoid fermentation -(lactic scan). Secondary fermentation with a mixture of yeast and sugar and seals the wine -in a stainless steel tank to trap the CO2 inside (which makes the bubbles).- How long the CO2 is trapped in the wine dictates how bubbly the final product will be – frizzante (slightly bubbly) is left for 20 days to three months. Once second fermentation is complete, the wine is filtered and fined to remove the lees and sediment. Another mixture of sugar and wine is added to preserve the bubbles (charmat method).

Alcohol Content: 11.0% Vol.

Total Acidity: 6 g/l

Sugar Residue: 14 g/l

Color: Straw yellow with green reflections

Bouquet: Rich in floral scents and fresh fruit, soft, dry, pleasantly acidic on the palate

Pairings: An aperitif wine that goes well with fish appetizers, both cooked and raw, first fish dishes

Suggested serving temperature: 6° – 8°C (42 - 46°F)



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