

# Porta Leone Glera Millesimato Spumante Brut

## COUNTRY

Italy

## REGION

Treviso

## PRODUCER

Le Contesse

## ABV

11

## GRAPE VARIETY

Glera

## TASTING NOTE

Being a Brut style, more delicate and less fruity than the Extra Dry Prosecco, lively and vivacious, Prosecco in everything but name. Straw yellow with a fine and persistent perlage, it's smell is aromatic with a refined taste, fruitful and floral with acacia flowers, apple and wisteria. Tasty with balanced acidity, an excellent aperitif.

## PRODUCER INFORMATION

Le Contesse are a very accomplished family Prosecco and sparkling wine specialist. Three generations of the same family working together with 85 year old Olimpia at the family head. They make wines only from their own vineyards around Treviso.

The family invested in a purpose built winery just outside of Treviso in the early 70s. It is incredibly well thought out with both production and storage facilities. Equipment is unsurpassed with constant investment, most recently in horizontal rotary fermenters. They keep must in tanks at near zero degrees until they actually want to start production, this means that their sparkling wines are made all year round as required and the freshness and vivacity which is the hallmark of these wines is there all the time.

## BACKGROUND

Until a few years ago, Glera from other areas than the defined Prosecco region was used in the production of Prosecco, until law changes excluded it. This means there is a lot of Glera planted, sometimes in prime vineyard land around Treviso which, until a few years ago would simply have been sold as Prosecco. Because it now no longer has that famous name on the label, it is less expensive but as worthwhile a drink as ever it was. Cannot legally be listed as Prosecco on restaurant wine lists though most of us couldn't tell the difference.

## FOOD MATCH

A natural aperitivo, delicate fish dishes and light antipasti.

