

De Stefani Prosecco Col Fondo

(Frizzante DOC)

100% Glera



The Prosecco Col Fondo takes Prosecco to its roots. Harvested from the estate's naturally farmed Glera fruit, this wine undergoes vinification in traditional Method Champenois style. After initial fermentation in steel, the wine is bottled with its lees under the typical crown cap enclosure, including no preservatives or sulfites. From here, the wine undergoes its secondary fermentation in bottle, but is never disgorged before release. This traditional version of Prosecco gives the wine an incredible complexity, with lively and fragrant bread and yeasty notes, on top of the fresh and delicious apple fruit, citrus, and stone.

Sam Yvonne

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