



PROSECCO MILLESIMATO EXTRA DRY “BIO VEGAN” - D.O.C.

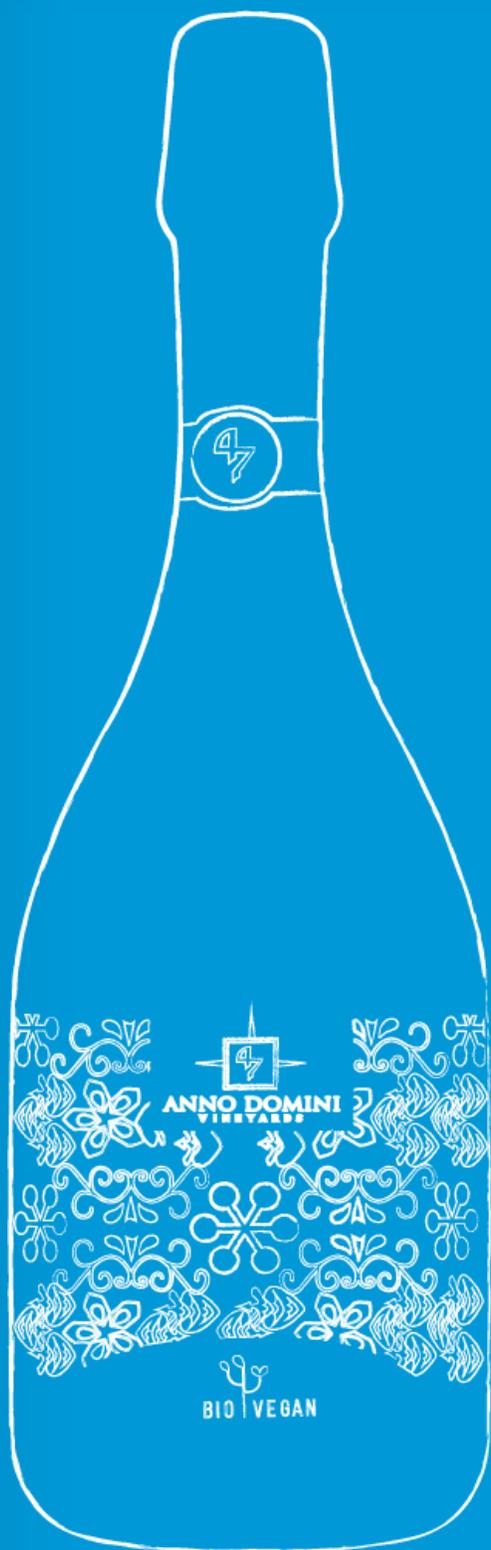
ORGANIC VEGAN SPARKLING WINE

The 47 Anno Domini Estates embodies the idea that “less is more”. The estate’s production process is a union of traditional and modern innovative technological advances. It inherently produces a unique sparkling wine that maintains the fundamental elements of nature. Their commitment to organic and vegan philosophy is more than a commercial benefit: it’s a must!

Producers of Organic Vegan wines for more than a decade, a healthy and natural Prosecco was a natural progression. Although there are thousands of Prosecco wines available worldwide, none compare to the Prosecco D.O.C. Bio Vegan by 47 Anno Domini.

The grapes used, are perfectly matched to the Treviso’s terroir, the typical semi aromatic aromas of Glera grapes are easily identifiable in this organic vegan wine. Meticulously grown, only the best grapes are selected for winemaking. These grapes have an high sugar concentration, a feature that allows the Enologist to control the secondary fermentation without adding large amounts of organic sugar cane. The yeasts used for the secondary fermentation are also natural derived and organic. This organic vegan wine is unique inside out, with striking packaging and a luxurious engraved glass bottle that will leave a lasting impression.





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Classification: D.O.C. Treviso

Vineyard: 47 Anno Domini

Production Area: Treviso countryside, Veneto Region - Italy

Grapes: Glera

Vinification: The grapes are carefully selected in the vineyard and are quickly transported to the cellar, where they are destemmed and soft pressed in a pneumatic press. The alcoholic fermentation process occurs in stainless steel tanks, and takes ten days. The secondary fermentation, uses the Charmat method, in an “autoclave” for 45 days, adding natural yeast, and organic sugar cane to the base. Once the sparkling wine is ready, it is filtered and transferred to the bottle using the isobaric technique which ensures the flavour and perlage are maintained.

Sugar: 16 g/L

Alcohol: 11.0% Vol

Dry Extract: 33.05 g/L

Colour: Straw yellow with nuances of green, the perlage is fine and persistent.

Bouquet: Pleasant, fine, and delicate. Its scent is marked by golden apple, citrus, acacia and wisteria typical notes.

Flavour: Dry, soft and quite warm. In the mouth it feels velvety, fresh, fruity and fragrant. A lingering, harmonic and full bodied sparkling wine, definitely a fine Prosecco.

Serving Suggestion: A classical aperitif sparkling wine, pairs very well also with asparagus risotto, crepes with vegetables, vegan appetizers, truffles, strawberries and avocado.

Serving Temperature: 6-8 °C

Aging: 2 Years.

The Result: A full bodied organic vegan sparkling wine, characterized by typical Prosecco aromatic features and the minerality of Treviso’s terroir.