

# GRAN PASSIONE



## PROSECCO DOC

*"Gran Passione" wines express the dedication to work that honors the traditions of the land; something to be passionate about.*

## INSPIRATION

How it all began: the love of the land and of wine!



## CONSUMER SEGMENT

Classic-enthusiasts, hedonists who know how to carve out time in a fast-paced society and devote it to whatever makes them happy.



## BRAND

Passion (in Greek πάσχω and in ancient Latin (Christian theology) pati: "to suffer") is a powerful feeling, an irresistible desire for someone or something. Passion can range from interest or admiration for an idea, proposal or cause; the enthusiastic enjoyment of an interest or activity; a strong attraction, excitement or emotion towards a person.



## DESIGN

A classic and sophisticated design that enhances the brand and the type of wine.



## WINE STYLE

Intriguing wine on the palate, dry and soft, with a pleasantly long finish.



## VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects the region from the northern winds. Winters are cold and humid; summers are hot and muggy with medium temperature variations.



# GRAN PASSIONE

## PROSECCO DOC



Glera



Veneto



Clay



8/10 °C



### VINIFICATION:

Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.

11% vol  
750 ml



Pale light yellow colour



Delicate and fragrant bouquet, with fruity notes of banana and apple and notes of acacia flowers



Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste



Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses