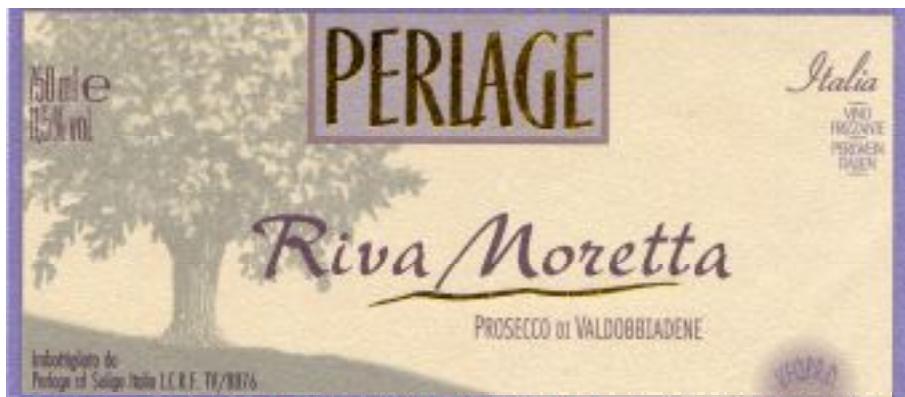


PROSECCO RIVA MORETTA

Prosecco is a light sparkling white wine made from this grape variety native to the Veneto area of northeastern Italy. Perlage "Riva Moretta" is named for the single vineyard site from which this Prosecco is made. It is the oldest vineyard owned by the Nardi family, with vines up to 55 yrs old. This is in the DOC zone of Valdobbiadene, where hilly pre-alpine vineyards enjoy a cooler climate, above those on the wide plain leading to Venice. Valdobbiadene produces the best quality Prosecco, often enjoyed as one of Italy's most popular sparkling wines. Many Americans are now discovering its charms.

The Nardi family established Perlage as a Veneto wine producer before 1900 and converted to fully organic agriculture in 1981. They own 50 acres and purchase organic grapes from 175 nearby acres, allowing them to produce 100,000 cases of wine from organic grapes each year.

The Riva Moretta vineyard site is a steep rocky hillside, where old vines cling tenaciously to the dark calcareous limestone soil. This soil, the Valdobbiadene's summer heat and cool night breezes develop soft fruit flavors of lemon, pear, and green apple with a backbone of mineral complexity. The wine is distinctively fruity and light with a medium sweet taste, ideal for sipping on a hot evening, romantic meetings and light meals or desserts.



Imported by Chartrand Imports, Rockland, Maine