



EVERY BOTTLE



TELLS A STORY

IL FOLLO ROSÉ BRUT



TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Sub-Region	Treviso
Producer	Il Follo
Vintage	NV
Composition	85% GLERA, 15% CABERNET SAUVIGNON
Certifications	Environmentally Friendly

WINEMAKER NOTES

Introduced by the Romans, vines at Il Follo have been cultivated in Treviso for centuries. In 1772 a vine named Prosecco was first identified in the area. Until 2009, the vine and the wine were synonymous, but the grape variety is now referred to as Glera. They account for 85 percent of a Prosecco blend, and Verdiso, Perera, Bianchetta, Chardonnay and Pinot Grigio may alone or together account for the rest. After many generations, Vittorio Follado, his son Luca, and his daughters Marta and Maria share management of the estate. Best enjoyed in its youth, never after more than two years. Goes well with spicy ethnic fare, pork, and rich fish. Should be served at 8 degrees Celsius.

TASTING NOTES

Clear pale pink. Subtle but attractive red fruit aroma, a hint of wild cherry, and strawberries. Fizzy mouth feel introduces dry, tart red fruit, subtle cherries and a touch of citrus in a long finish.

VINEYARD

The vineyards are located in the Prosecco Hills of Conegliano and Valdobbiadene, where the clayey and calcareous soil components and the micro-climate help shape the grapes. The weather is Mediterranean, yet cool with the grapes ripening at the end of September.

- *Production area:* Treviso hills
- *Soil:* hill, clayey, calcareous
- *Climate:* Mediterranean, cool



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VINIFICATION

Soft pressing with a maximum yield of 70%. Uses the tank method for the sparkling process. Tank Method sparkling wines go through two fermentations. After the first fermentation (usually in tank), the base wines are placed in another sealed pressure tank and a mixture of yeast and sugar is added to induce the second fermentation.

- *Harvest:* September 30th
 - *Vinification:* White/rosé process with soft pressing; maximum yield 70%
 - *Sparkling process:* Charmat method
 - *Total acidity:* 5.5 g/L
 - *Residual sugar:* 10 g/L
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