

# Ca' Morlin

## CA' MORLIN, PROSECCO FRIZZANTE NV

### BACKGROUND

Andrea Morlin, a native of Conegliano, first worked with Matt Thomson in Custoza in the 1999 vintage. When our search for a Prosecco proved fruitless, we spoke to Andrea to see if he would be interested in working with us to make a Prosecco. Fruit from his 12 hectares of vineyard are used as the base for this wine, while Andrea makes the wines in conjunction with Matt.

### VINEYARD

Prosecco is an indigenous variety that has been grown on the hills around Conegliano and Valdobbiadene since the beginning of the 1800's.

The grapes for this wine were sourced from 12 hectares in Conegliano, a sizeable vineyard in this fragmented zone.

### VINIFICATION

The fruit was picked relatively late and cool fermented in order to preserve the delicate aromatics of the grape. Both the first and second fermentation take place in temperature controlled stainless steel tanks.

Following the second fermentation, the wine is bottled under pressure so that it remains 'frizzante', or lightly sparkling.

Because of the quality of the fruit, the gentle handling in the winery and the low fermentation temperatures, both wines have a lower level of residual sugar than is usual with Prosecco, so are drier and, in our opinion, more drinkable as a result.

### TASTING NOTES

The 'frizzante' IGT Colli Trevigiani, is closed with a **crown cap**. It is soft, scented and grapey, with delicious lightness and good length.

Perfect as an aperitif, they are best served at a temperature of 6-8° C.



### VINTAGE INFORMATION

<b>Vintage</b>	NV
<b>Grape variety</b>	100% Prosecco
<b>Region</b>	Veneto
<b>Winemaker</b>	Andrea Morlin
<b>Alcohol</b>	11% vol
<b>Bottle size</b>	75cl