

Barone Ritter de Zahony Prosecco

Barone Ritter de Zahony Wines, Friuli-Aquileia, Italy



The Wine:

Made from 100% Glera grapes grown on Estate vineyards in the alluvial soils famous in this region. Fermentation occurs in stainless steel at low temperatures over a period of approximately 90 days. During this extended fermentation the juice is left with the lees to add complexity and create more elegance in the textures and perlage.

The Estate:

Barone Ritter de Zahony is in Friuli near the town of Aquileia, an area famous for its wine production since 180 BC. The winery itself is located in an ancient Monastery that dates back to the 11th century. The property was purchased in 1850 by the Ritter de Zahony family and today it is managed by Guido Federico Rossignoli along with his wife Roberta and his sister Sabina Rossignoli. Carrying on the traditions of the family and growing the grapes using sustainable agriculture they produce small quantities of wonderful wines.

Tasting Notes:

Color: Platinum hued

Aromas: Fresh pears and peaches with white flowers.

Flavors: Ripe yellow pears and citrus fruits. The body is light, clean and elegant with a satin-like feel from the bubbles.

Food Pairing: Sushi rolls and Tempura Vegetables

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