

# “MATIU,” CONEGLIANO, PROSECCO SUPERIORE, DOCG, BRUT, NV (2011)

L'Antica Quercia



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The symbol and also the name of the winery comes from a proud old oak tree of the *Quercus Pubescens* species, also known as Downy Oak. This tree has flourished for four centuries at the top of the hill on which the vineyard is planted. The vines flourish in the mineral-rich soil and perfect micro-climate. Viticulture is organic, and it's worth noting that a single-hill vineyard is very unusual if not unique for Prosecco.

L'Antica Quercia is in the heart of the Prosecco DOCG area close to Vittorio Veneto and Conegliano, both towns with a long history of winemaking. The vineyard is planted mainly with Prosecco (locally called *glera*), with a few acres in other grape varieties.

**TASTING NOTES:** This Prosecco has a wonderful nose of peach and spring flowers. In the taste is a hint of citrus and good minerality. Bubbles are small and even throughout!

**Region:** Veneto

**Classification:** Prosecco DOCG

**Area of Production:** Conegliano-Valdobbiandene

**Grape Variety:** 100% Glera

**Soil:** Medium textured, of morainic origin, rich in macro and micro elements

**Average Age of Vines:** 12-13 years

**Trellising System:** Double guyot, free spurred cordon

**Spacing of Plants:** 2.5m x 1.0 m ~ 1,600/acre

**Production per Acre:** 6.02 tons

**Vinification Technique:** Soft pressing, temperature controlled fermentation at 14°C for 12 days, maturation and lees stirring in stainless steel. It stays in contact with the yeasts until “second fermentation”. Metodo charmat for 45 days.

**Maturation:** In bottle for 30 days

**Total Acidity:** 5.70 g/l

**Residual Sugar:** 8.0g/l

**PH:** 3.25

**Alcohol:** 11.50%

**Total Cases Produced:** 2,500

**"Bright and citrusy, this delicious wine could dispel the image of prosecco as a simple fizz."**

**The Washington Post -Dec 7, 2012**