

the wine trust

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Background – Prapian SRL

Owner: Filberto Sacchetto

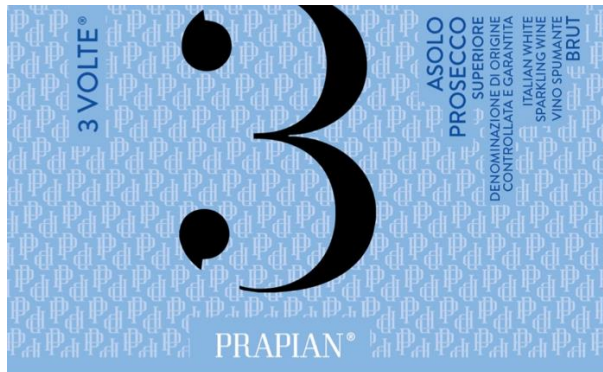
Winemaker: Federico Dotta and Simone Modolo

Country: Italy

Region: Treviso Hills, Veneto

Annual Production: ~45,000cs/yr

Description: Nestled in the foothills of the Dolomites in the heart of the Treviso hills, the Prapian estate covers over 45 hectares in the Valdobbiandene DOCG and 20 hectares in the Asolo-Nerva DOCG. The vineyard is family owned, with Filiberto Sacchetto overseeing all aspects of the winemaking process, alongside his son Paolo and daughter Beatrice. The estate crafts their wines with innovative, modern vinification processes supported by state-of-the-art facilities using certified organic grapes. The result is beautiful, elegant yet distinctive wines that are a true joy from first to last sip



Wine Notes – Prapian Estate, 3 Volte DOCG Prosecco Superiore Asolo Brut

Made from hand-picked, whole-cluster Glera grapes grown on 8–10 year old vines, the 3 Volte DOCG Prosecco Superiore Asolo Brut is a true masterpiece from the Prapian Estate. The gently pressed grapes from the “Preso 3” hill vineyard enter a primary seven to ten-day stainless-steel fermentation, followed by another 30 day secondary fermentation using the Charmant method. The wine is then aged on lees for at least 30 days. The result of this is a prosecco that is delicate, soft, and bright. Notes of apple and acacia intertwine with white floral and lemon to create a refined flavor supported by light bubbles that excite the palate.

Technical Specifications

Varietal Composition:	100% Glera
Vineyard Region:	Italy / Treviso
Vine Age / Aspect:	8-10 year old, south facing vines
Production Volume:	100,000 bottles
Soil Types:	Variable soils, mostly alluvial fine silt-clay
Winemaking / Vinification:	100% hand-harvested, organic, whole-cluster grapes are gently pressed, followed by a 7 – 10-day temperature-controlled fermentation using select yeas in stainless steel tanks. This is followed by a second, 30-day fermentation using the Charmat method in 100% stainless-steel vats. Aged on lees for at least 30 days. Filtered. Vegan wine, 30mg free sulfites added.
Alcohol / Volume:	11.5%
Residual Sugar:	7.5 ± 1.5 g/L dosage
Total Acidity:	5.6