

# the wine trust

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## Background – Prapian SRL

**Owner:** Filberto Sacchetto

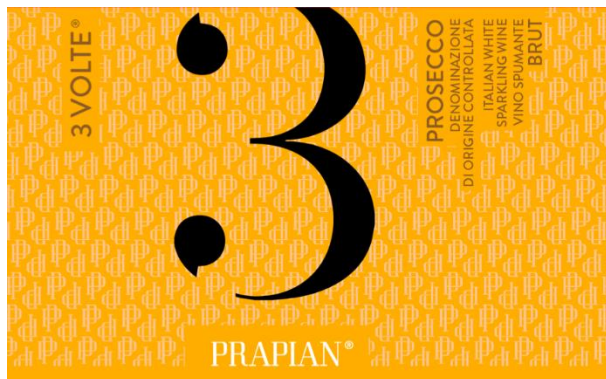
**Winemaker:** Federico Dotta and Simone Modolo

**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 3 Volte DOC Prosecco, Extra Dry Vino Spumante

Prapian Estate's 3 Volte Prosecco Extra Dry is refreshing and elegant, made from 100% Glera grapes grown on 5 – 25 old vines in the Treviso hills. The number '3' in the name stands for the third 'ring' around the hill where the grapes are grown. The hill's wide diurnal temperature range and cooling breezes provide the perfect conditions for optimal flavor development and help produce the wine's fresh, youthful flavor. Hand-picked, organic whole-cluster grapes are gently pressed, before entering a seven-to-ten-day temperature-controlled fermentation in stainless steel. This is followed by a second 30-day fermentation using the Charmant method. The result is copper-colored Prosecco featuring aromas of peach, pear, and green apple. The body is lively and harmonious yet refreshingly dry, supported by delicate bubbles.

## Technical Specifications

<b>Varietal Composition:</b>	100% Glera
<b>Vineyard Region:</b>	Italy / Treviso
<b>Vine Age / Aspect:</b>	5-25 year old vines
<b>Production Volume:</b>	300,000 (bottles)
<b>Soil Types:</b>	Variable soils, mostly alluvial fine silt-clay
<b>Winemaking / Vinification:</b>	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.
<b>Alcohol / Volume:</b>	11.5%
<b>Residual Sugar:</b>	13.5 ± 1.5 g/L dosage
<b>Total Acidity:</b>	5.6