

INCANTATO PROSECCO BRUT

VENETO, ITALY

Spellbound “Incantato” Prosecco Brut is sourced from the Veneto region of Italy, which boasts a rich history. Its roots trace back to the charming hills of Conegliano and Valdobbiadene, where the Glera grape variety thrives in the region's favorable climate and soil conditions. These wines are true to their roots, expressing ripe varietal character with a style that elevates every occasion - from special events to everyday meals around the family table.

Upon pouring a glass, you are greeted with the lively and persistent bubbles that characterize Spellbound “Incantato” Prosecco. The wine's pale straw color hints at its refreshing nature. The nose reveals a bouquet of floral and fruity notes, reminiscent of green apple, pear, and white peach. These aromas set the stage for a taste experience marked by a bright acidity, balanced by a touch of sweetness. The palate is treated to a harmonious blend of citrus flavors, complemented by a hint of minerality, creating a refreshing and uplifting sensation.

FOOD PAIRINGS

A beloved choice for celebrations or casual gatherings. Effortlessly adapts to a diverse selection of dishes, from seafood to light salads, or sipped on its own as an apéritif.



SPELLBOUND

**Nurtured by the Sun,
Balanced by the Moon**



WINEMAKING

Meticulous steps are taken in the production of Spellbound “Incantato” Prosecco, reflecting the dedication to quality. The journey begins with the Glera grapes that ripen under the Italian sun. After pressing, the juice undergoes fermentation in stainless steel tanks to preserve the wine's crisp and fruity characteristics. The Charmat method, where the second fermentation occurs in pressurized tanks, imparts the effervescence that defines Prosecco. The second fermentation ends when the desired pressure and residual sugar are reached. At this point, the wine rests on the lees for a period of 30 to 60 days, after which it can be filtered and bottled.

VARIETAL: 85% Glera, 15% Pinot Noir/Chardonnay

REGION: Prosecco DOC, Italy

ACIDITY: 5.5 g/L

RS: 10.5 g/L

PH: 3.23

ALCOHOL: 11%