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 *Classic Wines*  
GLOBAL LOGISTICS & DISTRIBUTION

*Classic Wines*  
52 Poplar Street  
Stamford, CT 06907  
Tel: (203) 975-2522  
[www.classicwines.us](http://www.classicwines.us)

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ZAGO PROSECCO  
RE-FERMENTED

**COUNTRY OF ORIGIN**

Italy

**CLASSIFICATION**

Prosecco DOC

**PRODUCTION**

“On the Lees” is the more ancient method of producing Prosecco. Before having “Autoclavi”, tanks under pressure, used for the Charmat or Martinotti method, invented in 1900, where it starts the second fermentation, this was made inside the bottle, as the champenoise method, but using the prosecco’s grape, called Glera, without degorgement (the yeast is let inside).Due to the action of its proper yeast, this kind of prosecco has the re-fermentation directly in the bottle.This method is similar to the Classic Method (Champenoise), the one used for Champagne, but the difference is that all the yeast is let inside and it gives to the wine a pleasant note of bread crust, with flower sensation of green apple. There is no residual sugar, because the yeast has transformed them in alcohol and CO2 and it is not filtered of course.

**TASTING NOTES**

Straw yellow with greenish reflections, can sail if it is moved before the filing of the service. Bouquet: fruity and delicate reminiscent of the golden apple with distinct floral nuances. Commemorates the original vine with a slight hint of yeast. Full, soft, with notes of bread crust, combined with a gorgeous gustative energy. Produced using the traditional technique of the late '800 , where, thanks to an aging on the indigenous grape’s yeast, there is a slight haze that makes it soft and rounds the tasting sensations.



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