

Sam Miranda
KING VALLEY

NV Prosecco

The Sam Miranda Signature Range of wines represent the best fruit from the King Valley each vintage.

Prosecco originated in the Veneto region of Northern Italy and is believed to one of the oldest wine grapes in Italy and was being produced in Roman times. King Valley is home to a number of Italian varieties and as a region we feel that Prosecco is ideally suited to the region. We have banded together with 3 other producers in the valley to produce and bottle King Valley Prosecco in a custom skittle bottle embossed with the region on the shoulder of the bottle. This is a sign of our confidence in both the region and the variety and will allow the consumers to become familiar with the variety, our region and the individual styles from each producer of Prosecco from the King Valley.

Viticulture

Grown on a North Eastern facing slope high above the picturesque town of Whitfield in the upper King Valley. A relative late ripening variety that we harvested once the varietal flavours peaked and the acidity softened.

Winemaking

The fruit was pressed straight from the vineyard with only the free run portion retained. Cold settled and fermented cool at 10C in tank. Made in the Charmat method of sparkling production the style favoured by many Prosecco producers.

Wine Analysis:

Alc: 11.0% RS: dry

Tasting note

A generous bead of bubbles with a pale straw colour, nice green apple aromas on the nose. Soft on the palate with a sherbet like acidity that finishes crisp and refreshing with a touch of complexity. A great style for summer and celebrations.

