



Novapalma, Prosecco DOC, Friuli Venezia Giulia, Italy

Producer Profile

Organically certified and made gently Novapalma is an excellent new look at two internationally renowned wine styles.

Drawing on the ancient eponymous star-shaped fortified town in Friuli and coupled with the direct translation of the word 'novapalma' itself, meaning new hand, this range of wines combines the heritage of this northern Italian land with a fresh modern approach. Reflecting an appreciation and care for the land that has been existed here for centuries.

Viticulture

The soil is calcareous of marine origin. The climate is temperate and sub-continental, with mild winters, without late frosts, and windy summers. Rainfall is scarce (about 800-1100 mm per year) with a slight accentuation in autumn. In dry summers, emergency irrigation is provided.

Winemaking

Manual grape harvest, soft pressing and fermentation without maceration at a controlled temperature below 20 ° C and in the presence of selected yeasts.

Tasting Note

A light straw yellow wine, fresh and fruity, with light notes of wild flowers and fresh fruit. Fresh, balanced and with beautiful fruity notes. The mousse is thin and well diffused and in the mouth it is soft and round.

Food Matching

Parma ham, mild cheeses and sushi.



Product code: 4036

Technical Details

Varieties:

Glera 85%

Pinot Grigio 5%

Others 10%



ABV: 11%

Closure: Natural cork

Colour: White

Style: Prosecco

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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