



FLOR

Flor "Prosecco"

FLOR Prosecco is produced by a relatively small, high-quality producer. In a DOC where 1 million cases is not unusual for a single producer, the producer of FLOR makes about 20,000 cases per year, allowing him greater quality control over the harvest and both fermentations.

GRAPE VARIETY

100% Glera (Prosecco)

TASTING NOTES

Elegant perlage, with an exuberant nose that exhibits ripe pear, melon, lilies and almond. The palate is dry and minerally that shows plenty of fresh fruit and a long, clean, structured finish.

"Increased time on the lees results in a higher-quality perlage and greater complexity and creaminess on the palate. "

VINEYARD LOCATION

Province of Treviso

SOIL TYPE

Clay

VINE DENSITY

2200-2500 vineyard/hectare

AVERAGE AGE OF VINES

5-40 years

This Prosecco was exclusively selected for its fruit and structure and bottled for Dark Star with its own label.

