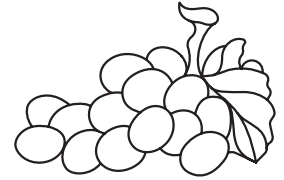


ALPHA BOX & DICE



NAME	TAROT
VINTAGE	NV
VARIETY	PROSECCO
REGION	MURRAY DARLING / SOUTH AUSTRALIA



NOSE	Apple blossom, lychees and a hint of honey.
PALATE	Zippy and fresh acid drives the palate, with a soft mousse that works beautifully with the generous mouthfeel.
PAIR	Sunshine, oysters, sashimi and hard cheeses.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 11.0% pH: 3.08 RESIDUAL SUGAR: 6.6g/L TOTAL ACIDITY: 6.24g/L SO2 Free / Total (ppm): 28/63
STYLE	Prosecco - our drink of choice to sip in the sun, celebrating the good times. Effortlessly enjoyed on its own, or splashed in a Spritz or cocktail. It truly is the most versatile drink! With many Proseccos opting for off-dry or sweet, we favour a dry style above all else. Why? Apart from being a personal preference, we also think crisp, dry Prosecco is the best way to let the wine's refreshing properties shine.

VINEYARD	Frasca Vineyard, Merbein South, Murray Darling. 2017 planting on rootstock.
BOTTLE DATE	25/02/20
SOIL	Red/orange sand over limestone base.
ELEVATION/ ASPECT	Elevation: 50m Flat land with no aspect.
MANAGEMENT	Two tier, spur pruned trellis system with sprawling canopy to shade fruit. Drip irrigated and conventionally managed.
FERMENTATION	Machine picked at night then gently pressed to tank. Nitrogen floatation is used to separate the juice from the lees and the clean juice is racked off, with some light fluffy lees added back in. A slow fermentation at cool temperatures allows for the retention of delicate aromatics. Fermented until dry, no malolactic fermentation.
MATURATION	Matured in stainless steel tank on yeast lees for six months.
CLOSURE	Crown seal
WINEMAKER	Sam Berketa
UPC	12
LUC	\$14.83
RRP	\$23.00