



COPPABELLA

OF TUMBARUMBA



Coppabella of Tumbarumba Prosecco 2022

Varieties: 100% Prosecco (Glera)

Region: Tumbarumba, NSW

Winemaking notes: The fruit was hand picked at 10.5 Baumé. Cold pressed, free run juice was then fermented in stainless steel tanks, with lees stirring three times a week. Aged on lees for seven months.

TASTING NOTES

Colour: Pale lemon.

Nose: A crisp lively nose of melon and citrus.

Palate: Zesty acidity with juicy fruit intensity. The wine is delightfully bright and lifted with flavours of green rock melon, lime and orange peel. A perfectly delicate and elegant aperitif.

Comments: A fantastic value, versatile and easy drinking style of sparkling wine that has quickly built up trust and recognition amongst consumers.

Alcohol: 12.5%