

GRAFT
WINE COMPANY

47 ANNO DOMINI PROSECCO DOC SPUMANTE BIO
VEGAN / 47 ANNO DOMINI / 2021 / VENETO / ITALY

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PRODUCER

Brothers Christian and Andrea Tombacco are the third generation to produce wine in the Veneto, their farm having been founded by their grandfather Batista in 1899. Their vineyards are farmed organically and to explain the name of their winery '47 Anno Domini' they sit on the Via Augustus, a Roman route connecting Venice to the plains beyond the Brenner pass, which was completed under the rule of Emperor Claudius Augustus in 47AD. These are wines made in traditional fashions, including the tappo spago cork closure, a symbol of their desire to move forward while never forgetting their heritage.



VITICULTURE + VINIFICATION

Provinces of Treviso, Padua, Belluno, Venice, and Vicenza for Veneto Region, and the Provinces of Gorizia, Pordenone, Trieste, and Udine for Friuli Venezia Giulia Region. Accurately harvested Glera grapes reach the cellar, where they are transformed into must in which primary fermentation takes place, followed by decanting stages to clarify the wine. No malolactic fermentation.

TASTING NOTE

An Organic Prosecco Spumante, with its fruity and floral scent it anticipate an excellent persistence to the palate.

FACTS + STATS

WINEMAKER	CRISTIAN TOMBACCO
VARIETIES	100% GLERA
APPELLATION	VENETO
CLOSURE	NATURAL CORK
ALCOHOL	11%
SUGAR	14 G/L
TOTAL ACIDITY	6 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES



TOTAL SULPHUR

190 MG/L

CASE SIZE

6