

ASTORIA



Astoria Vini is a family owned company with the 3rd generation family member Giorgio Polegato overseeing all winemaking for the winery. The Astoria family estate consists of 50 hectares of planted vineyards in the Veneto Region of Italy. The vision of the winery is to consistently produce the highest level of wines that can be enjoyed not only in Italy but around the world. In particular the "Lounge" Prosecco which has quickly become the leading on-premise Prosecco in all of Italy prominently displayed on wine lists in the finest restaurants in Rome, Venice and Florence.

LOUNGE PROSECCO

Grape Varietal: 100% Prosecco

Source: Veneto, Italy

Designation: D.O.C. Treviso, Extra Dry

Vineyard: The fruit is sourced from the Astoria estate vineyard "Val de Brun" in the rolling hills of Veneto just north of Venice. Vines are oriented north-south and west-east with 4,500 stocks per hectare, each averaging 8 to 12 years of age.

Harvest & Winemaking: Grapes are harvested by hand in small lots at the beginning of September. Immediately after harvest, a soft pressing occurs where the must (juice) is placed in stainless steel tanks for a brief cold maceration at 42° F to help stabilize the juice.

Using select yeasts, primary fermentation takes place over 15-20 days at a temperature of 61° F. Before the primary fermentation process is concluded, the wine (which has a high content of sugar residues) is run into a pressurized tank where a second fermentation takes place allowing it to become sparkling. Final aging occurs over 6 weeks in the bottle.

Characteristics: Straw yellow in color with very fine and persistent bubbles releasing generous aromas of pear and Golden Delicious apple finishing harmoniously full and creamy.

Serving Temperature: 45° F - 50° F

Alcohol: 11.0%

Residual Sugar: 14 g/l

UPC: 187ml: 0-84279-98268-4, 375ml: 0-84279-97930-4, 750ml: 0-84279-97897-0



94 POINTS - Best of Class
Los Angeles Int'l Wine &
Spirits Competition



2011 San Francisco Int'l
Wine Competition



2011 Jerry D. Mead's
New World Wine
Competition

WINE ENTHUSIAST
MAGAZINE

86 points, August 2011
Astoria Prosecco



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MILLESIMATO

Grape Varietal: 100% Prosecco

Source: Valdobbiadene, Italy

Designation: Valdobbiadene Prosecco Superiore D.O.C.G. Extra Dry

Vineyard: The grapes are sourced from the hills of the Astoria estate vineyard "Costa del Sol", at an elevation of 500 feet above sea level. Vines are located on the hillside with an east-to-west orientation, with 5,000 grapevines per hectare, each averaging 8 years of age.

Harvest & Winemaking: Grapes are harvested by hand in small lots at the beginning of September. Immediately after harvest, in accordance to strict D.O.C.G. law, a gentle pressing occurs and the "free-run" juice is placed in stainless steel tanks for a brief cold maceration at 42° F to help stabilize the juice. Using select yeasts, primary fermentation takes place over 15-20 days at a temperature of 61° F. Before the primary fermentation process is concluded, the wine (which has a high content of sugar residues) is run into a pressurized tank where a second fermentation takes place allowing it to become sparkling. Final aging occurs over 6 weeks in the bottle.

Characteristics: Pale straw yellow with greenish reflections, this wine presents tiny and continuous bubbles which release a delicate floral bouquet with notes of peach and melon finishing soft and balanced on the palate.

Serving Temperature: 45° F - 50° F

Alcohol: 11.5%

Residual Sugar: 20 g/l

UPC: 0-84279-97937-3

WINE ENTHUSIAST

88 points, July 2010



2011 Gala Italia



9.5 COLD WINE

70% Prosecco, 30% Chardonnay

Veneto, Italy

Spumante VSAQ, Brut

The fruit is sourced from the Astoria estate vineyard "Val de Brun" in the rolling hills of Veneto just north of Venice. Vines are oriented north-south and west-east with 4,500 stocks per hectare, each averaging 8 to 12 years of age.

Grapes are handpicked a few days before their full ripeness so there is lower sugar content and higher acidity in each grape allowing for a bright, fruity bouquet. Traditional vinification begins with a soft pressing and cold maceration. With the use of the unique "Criofilo" yeast, fermentation begins at the extremely low temperature of 9.5° C for 30-35 days, resulting in fresh, complex aromas with bright, fruity characteristics in the finished wine. The wine must be moved to a pressurized tank where at low temperatures over 30-40 days the wine remains on the lees and is allowed to become sparkling in a single fermentation process. This process aims to strengthen and develop aromatic components and build structure and balanced flavors.

Very fine and persistent bubbles with straw yellow and greenish reflections. Bright, aromatic aromas of yellow apple, pear and white peach. The taste is full and balanced with fresh fruit flavors, finishing crisp and clean. Pair with seafood, spicy Asian cuisine, fresh salad or dessert

35° - 40° F

9.5%

14 g/l

0-84279-97937-3



2010 Forum Spumanti D'Italia



2010 Vinality



SPARKLING MOSCATO

Grape Varietal: 85% Moscato, 15% Prosecco

Source: Veneto, Italy

Designation: V.S.A.Q.

Vineyard: Grapes are sourced from the Astoria estate vineyard "Val de Brun" in the rolling hills of the Veneto region, just north of Venice. With a mild climate and rich soil, this region is perfect for producing bright, aromatic wines with lush fruit characteristics.

Harvest & Winemaking: Cold maceration and storage of the Moscato and Prosecco must take place separately in temperature controlled stainless steel tanks which preserve the delicate aroma and flavor of these grapes. Before primary fermentation is complete, the must of both grapes is blended together and placed in a pressurized tank where secondary fermentation takes place, allowing it to become sparkling.

Characteristics: Straw yellow in color. Astoria Sparkling Moscato presents small, soft bubbles that release aromas of fresh apple with hints of honey leading to lush flavor of peach and melon. Exquisitely sweet on the finish with balanced acidity.

Serving Temperature: 45° F - 50° F

Alcohol: 7.0%

Residual Sugar: 95 g/l

UPC: 0-84279-98028-7

LOUNGE ROSE

85% Prosecco, 15% Pinot Noir

Veneto, Italy

Vino Spumante, Brut

The Pinot Noir grapes are vinified separately from the Prosecco grapes and undergo a short maceration, lending this wine a bright pinkish hue along with rich, fresh fruit flavors. Before primary fermentation of the Prosecco and Pinot Noir is complete, the wine is blended together and placed in a pressurized tank where secondary fermentation takes place, allowing it to become sparkling.

Delicate pink in color with gentle hints of raspberry and floral aromas which lead into lively flavors of fresh fruit on the palate.

45° F - 50° F

11.5%

14 g/l

0-84279-98029-4



International Rose Competition

