



CA' ZEN ASOLO PROSECCO SUPERIORE DOCG

Winery – HISTORY

Cà ZEN'S PROSECCO SUPERIORE DOCG SPUMANTE BRUT AND SPUMANTE EXTRA DRY originates from the rows of centuries-old vines on the sunny hilly southern slopes of **ASOLO (TV)**, which are a stone's throw from its historical centre.

The two recommended wines are the result of a scrupulous manual selection of Glera grapes, moreover, Cà Zen's perfection is deeply rooted in fascinating history.

Around **1500** Queen Caterina Cornaro of Cyprus settled in the Asolo castle and became the Lady of Asolo. The Venetian **ZEN FAMILY**, who was renowned for its import of SPICES from the far east, excelled among distinguished artists, intellectuals and aristocrats who were summoned to her royal court.

VILLA CA' ZEN was founded from the aspiration to settle in this enchanting area which was very close to the historical centre. The ancestors of the current proprietors cultivated the land on a sharecropping agreement until the end of the 1800s (eighteen hundreds). But then when the Zen family ceased business, the grandparents (of the current owners) purchased part of the vineyard, the outhouse of the villa where there was the cellar and horse stable. Since then the brand name Cà Zen was established in honour of the Zen Family who were able to transmit PRESTIGE and EXCELLENCE, but also in memory of the grandparents who through their sacrifices and hard work managed to carry on a TRADITION that still to these days distinguishes itself for its exclusive method of this winery.

The rich concentration of **MINERALS** in the soil, the moderate **MICROCLIMATE**, the **TRADITIONAL METHOD** of cultivation, **WITHOUT** the use of any types of desiccants or **HERBICIDES**, the self-subsistence method of using the cut up grass to function as organic compost for the soil, the pruning implemented following the **LUNAR PHASES**, the **HARVESTING** consisting of strictly **hand** picking and selecting each bunch of grapes.. all these elements contribute to one single result : ASOLO Prosecco Superiore DOCG Spumante Brut and Spumante Extra Dry CA' ZEN.

The wine is then aged in **STEEL BARRELS** at a **CONTROLLED TEMPERATURE** (to preserve the cold chain), then at the beginning of spring it goes through the **SPUMANTIZZAZIONE** (sparkling) process in **AUTOCLAVES** for about **40 days**. Once it is bottled it is stored in a cellar for about **A MONTH**. The bottles used for the wines are made of thick heavy **GLASS** in order to preserve the quality of the wine. Only first quality corks are used to hermetically **SEAL** and guarantee an excellent preservation of the wine.

DOCG "designations of origin guaranteed registration" implies rigid protocols for these wines therefore does not represent a simple standard procedure, but an itinerary of quality which denotes excellence and distinctiveness of these exclusive sparkling wines DOCG. All this begins with the **TASTE** which is pleasant, slightly acidic and zesty, **FRESH AND FRUITY**, full bodied and **ROUNDED**, in complete harmony with its aroma.

