

# Prosecco



## Ready to drink your Prosecco?

When opening a cloudy prosecco, there are a few things you can do to ensure happy drinking! Leave it upright in the fridge for a couple of days before opening - this will ensure the sediment settles at the bottom and it is nice and cold, which also helps with the release of the crown seal.

Billy Button Wines make a number of different Prosecco styles.

## 'Cloudy' pet-nat styles



### **Ancestrale**

Our 'Ancestrale' Prosecco is the original method of sparkling wine production, before technical advancements. The juice is handled and fermented in the normal manner in tank and as the ferment is nearly complete it's simply bottled off. The ferment completes in the bottle creating the carbon dioxide build up and hence the fizz! This 'pet-nats' (pétillant naturel) style is cloudy because the remnant yeast are still in the bottle.



### **Col Fondo**

We make a similar style of Prosecco called 'Col Fondo' - which is also cloudy, but this is purely from yeast because we clarify it before we put it into bottle for its secondary ferment. It is not quite as 'out there', but still a bit different to the norm, half way between Ancestrale and Traditional Method

## Traditional method styles



### **'Zero Dosage' & 'The Socialite'**

We also make 'Zero Dosage' and 'The Socialite' Prosecco, which are made using the traditional method of sparkling production, as they do in Champagne. The wines are clarified and put into bottle for their secondary ferment. Once finished, we put the bottles through a process called 'riddling', where the bottles are slowly rotated over a period of time, until they are upside down and all the yeast solids have settled into the neck of the bottle. We then 'disgorge' the bottles by freezing the necks (trapping the sediment in place), turning the bottles back upright, removing the cap and then the pressure inside pushes the slug of frozen sediment out, leaving behind clear wine. The difference between the 'Zero Dosage' and 'The Socialite', is the little bit of sugar added to 'The Socialite' after disgorging.

