

POGGIO COSTA

PROSECCO BRUT DOC NV 187 ML SPLITS

Sometimes in life when something is so good, you have to think, is this a good idea to bottle this up just for myself? 187ml Splits of Poggio Costa, the clean crisp minerality bottled up just for you.

Poggio Costa "the Hill by the Sea" celebrates the tradition of Prosecco as it once was. Poggio Costa strives to maintain this coastal tradition in its winemaking while embracing a modern tyle of high acidity and vibrant minerality.

Small batch, dry, fresh crisp minerality with subtle green apple & melon fruit notes.

We work directly with sustainably certified growers sourcing from the hillside vineyards of the Friulian coast, terroir influenced by the marine fossils and salinity from the Adriatic Sea. Poggio Costa is an old school style small batch prosecco for the modern world.



"THE HILL BY THE SEA"
SMALL BATCH - FRESH ON DEMAND BOTTLING
SUSTAINABLE CERTIFIED - GROWER OWNED WINERY
DRY CRISP MINERALITY WITH SUBTLE GREEN APPLE & MELON FLAVORS

AVAILABLE IN 750ML & 187ML SPLITS AND ROSÉ

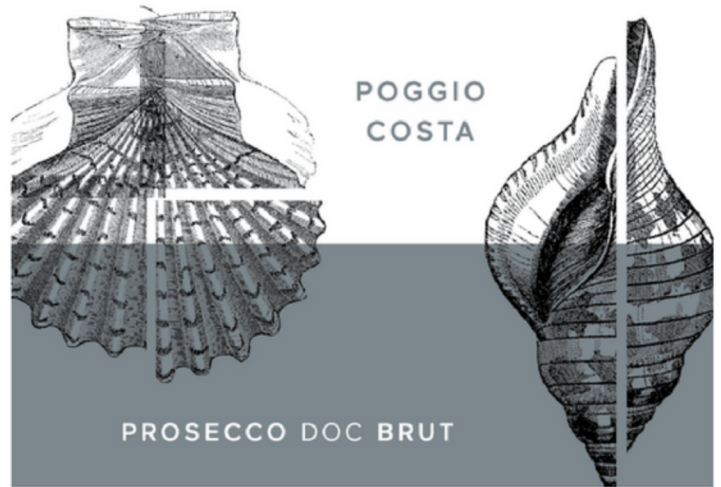


POGGIO COSTA

PROSECCO BRUT DOC NV

"THE HILL BY THE SEA"

Poggio Costa "the Hill by the Sea" is in reference to the hillside range running along the border of Slovenia on one side and the Gulf of Trieste on the other. This area is where the origin city of Prosecco is located, and around the hills are the primary source for our fruit. Poggio Costa is primarily Friuli specific fruit. Tends to have more minerality.



GLERA IS ROOTED IN FRIULI

Most people associate Prosecco to the Veneto due to Valdobbiadene, but actually it was Friuli where Glera was first planted. Of Slovenian origin, Glera was first brought to the village of Prosecco in the district of Trieste, just over the Slovenian border and on the coast of Northeast Italy. Fast forward to 2009 when the Italians decided to identify Prosecco as a D.O., the name of the Prosecco grape had to be changed. So Glera, a Friulian synonym for the Prosecco grape, was chosen as the new name because Glera was actually a name used in Friuli to refer to several distinct and indigenous varieties such as Prosecco Lungo.

SMALL BATCH - DIRECT TO GROWER & SUSTAINABLE CERTIFIED

We work directly with the grower/farmers who work together at one winemaking facility. All grower/farmers own the facility business together, so everyone shares in the economic impact of the finished product. Our vineyards are Sustainability Certified by the SQNPI, focusing on sustainable agriculture and responsible farming & fertilization. This clear vision of direct impact to our grower partners is something that is very important to us. It also allows us to work more hands on to select the fruit source and influence the winemaking style to be clean, fresh, and dry.

DRY CRISP MINERALITY WITH SUBTLE GREEN APPLE & MELON FLAVORS

Fruit is from hillside vineyards consisting of marl and sandstone, which contains tons of marine fossils originating at the bottom of what is now the Adriatic Sea. This is what gives our Prosecco the minerality, freshness and tertiary fruit notes of melon and green apple.

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