

FAMILY WINEMAKERS SINCE 1883



SCOTTO CELLARS

Proscotto!

What does it take to capture the magic of a premium California style sparkling wine? Family winemakers whose roots go back to Ischia, Italy: 5th generation vintners Anthony, Paul, Natalie and Michael Scotto.



The refreshingly crisp, easy to enjoy style that made this style wine the star of the sparkling wine category is on display in every delicious sip of PROSCOTTO. The inviting fragrance includes honeysuckle, ripe golden apple and white tropical fruits. The juicy flavors lead to a very fresh, zesty finish with body and balance, making it an appealing choice for any occasion.

Malvasia Bianca, Pinot Grigio, Verdelho

pH 3.30 TA 7 g/L RS 1.6% ALC. 12.5%

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Available for Immediate Shipment

SPARKLING WINE • CALIFORNIA



Winemakers Paul Scotto and Craig Roemer make every drop of PROSCOTTO and they believe that the finished wine is the ultimate quality test. Their unique combination of vinification techniques, single vessel fermentation and labor-intensive handling throughout the production process has created a refreshing sparkling wine that is ready to enjoy upon release.

Their labor-intensive process begins with a separate, 58°f fermentation for each varietal and lasts eight weeks. After a period of stabilization, a specialized stainless-steel tank is used to produce handcrafted lots of 500 to 1,000 gallons that are bottled with carbonation levels of about 78 psi. Sometimes known as the Martinotti or “Italian Method”, this single vessel fermentation ensures flavor and pressure consistency throughout the bottling and produces long lasting carbonation equal to bottle fermented sparkling wines.

The Scotto Family’s five generations of winemaking experience and their Italian heritage of food friendly wines are evident in every sip. The enticing flavor profile, imported Italian bottles and elegantly simple closures make PROSCOTTO suitable for placement alongside similarly priced, esteemed sparkling wines.