

**'IMPORTER OF THE YEAR'**  
**-WINE&SPIRITS 2019, 2020, 2022 & 2023!**

# CANTINA OSTRO

**Year Founded: 2012**

**Region: Friuli, Italy**

**Owner/Winemaker: Giovanni Ruzzene**

**Fun Fact: Ostro is a southerly wind in the Mediterranean Sea. It travels from the Adriatic Sea with its fresh, sea-salty tang, that encourages Glera's lively flavors and vibrant citrus tones.**

**-Sustainable-**

The vines of Friuli are charmed. Cooling winds from the nearby Alps keep summer temperatures at bay; richly mineral soils are the legacy of ancient glaciers that carved each verdant valley and smoothed each rocky plain. We looked far and wide for a Prosecco that would impress, and found it here in its native land, Friuli. An exclusive selection to North Berkeley Imports, Ostro is a refined, vinous Prosecco to enjoy whenever the spirit moves you. The estate practices sustainable farming, taking care to maintain a balance at all times between their vines and the surrounding environment.

Vineyards follow the course of the Livenza River; here soils combine not only the typical alluvial gravel of the Grave appellation but also significant deposits of clay and limestone, unique in the region. The Alps to the northeast provide cooling winds in summer as does the Adriatic Sea to the south. Days are long and sunshine abundant, helping grapes reach perfect maturity. Grapes are harvested by hand, and pressed under gas to prevent oxidation and keep fruit aromas fresh. Secondary fermentation happens in tank (Charmat method); wines are aged for three months on fine lees.



## Ostro Prosecco Brut, Prosecco



100% Glera. A light and lively, full-flavored Prosecco that's wonderfully dry and zippy. The true home of the Glera grape is Friuli, which is why the most authentic and delicious Prosecco wines hail from this region at the foothills of the Alps! A gorgeous sparkler to enjoy throughout a meal. The estate vineyards are planted on clay- and limestone-rich soils, unique to the region, with topsoils of gravel, the classic terroir of Grave. 20-year-old vines on average. Hand-harvested. Pressed full cluster; fermented on selected yeasts in temperature-controlled tanks. Second fermentation in tank (Charmat method) on fine lees. Aged briefly in tank (three months) before bottling. Drink as an aperitif; pair with spicy or salty foods and fried fish.