

IRIS



Vineyard

Iris wine comes from vineyards at the foothills of Conegliano Veneto, where a mild climate, good weather and fertile soil produce extraordinary wines, which are perfect ambassadors of the style, culture, and history of Veneto's people in Italy and all over the world.

The 20 hectare vineyard is located on a piece of Venetian land between the Prealps and Montello hillsides where the river Piave flows, with its irregular gravel isles, at Santa Maria del Piave, only a few kilometers from Venice and Treviso. The gravel based soil, in the shade of the Valdobbiadene and Conegliano hillside is the perfect environment for the vineyards.

Cellar

The cellar is technologically equipped according to tradition and quality. In the cellars of the Iris Vigneti winery, the age-long wine tradition is combined with the passion of the owners Isabella and Loris Casonato. The production achieved with the various types of wine is the result of the absolute love for the antique art of making wine.



The Owners

Loris Casonato graduated in oenology and bio science. His wife Isabella Spagnolo a bio scientist and the winemaker. They continue the Casonato family's historical love of viticulture. The firm's experience and good technical knowledge produce unique wines.



Owners: Loris Casonato & Isabella Spagnolo
Winemaker: Isabella Spagnolo

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Prosecco spumante d.o.c. di Valdobbiadene

This fresh, light-bodied sparkler comes from the area in the northeast near Venice, and has a grape variety of 100% Prosecco Balbi. It has a beautiful nose of fresh flowers, citrus, and honeydew. It is a perfect wine for cleansing the palate and stimulating the appetite.

Type of wine: Sparkling white wine

Varietals: Prosecco Balbi 100%

Production area: Mareno di Piave—Treviso—Venezia, Italy

Soil type: Calcareous, gravelly. (60 mt slm)

Name of vineyards: "ponte alla bibbia" and "ae prese"

First year of vines production: 1965

Yield per hectare: 10 tones.

Training system and planting density: Sylvoz, Spur pruned cordon

Harvest period: 10 to 15th of September, by hand.

Fermentation equipment: 80 hl cooled stainless tank

Pressing: Pneumatic

Fermentation temperature: 18C

Duration of Fermentation: 10 days

Foaming: Sparkling is obtained through the wine's natural refermentation in autoclave (charmat method) for 6 weeks.

Number of bottles produced per year: 150,000 (average)

Alcohol content: 11%

Total acidity: 8.80 gr/lit

Serving temperature: 7-9C

Food combination: The Prosecco is suitable for all events, good with Mediterranean meals of rice, pasta, pizza, fish, white meats and cheeses.