



GRAHAM NORTON'S OWN PROSECCO DOC



HISTORY

There are two things you need to know about the gorgeous New Zealand country town of Te Kauwhata. Firstly, if you're not from around here you probably just pronounced it wrong in your head; secondly, it's the home of Invivo Wines. There's nothing old fashioned about Invivo, but when we clapped eyes on one of New Zealand's oldest wineries we just had to make it our own. Back in 1902 the government built the Te Kauwhata winery to work out if we could even make wine here in New Zealand (spoiler: we can). It's a busy operation, with everything from blending, barrel ageing and bottling happening right here on site. Most days you'll find Rob and the wine-making team turning grapes from Marlborough, Central Otago, Hawkes Bay and Gisborne into Invivo and Graham Norton wines for export all over the world. The Prosecco is the fourth addition to the Graham Norton range, which Marie Claire says is 'one of the most successful celebrity wine collaborations ever' and includes Sauvignon Blanc, Rose, Shiraz and Gin.

REGION

Veneto and Friuli Venezia Giulia, Italy

VARIETAL

100% Glera

VINEYARDS

Our Prosecco comes from the beautiful Veneto and Friuli Venezia Giulia wine growing regions in Northern Italy where Prosecco vines have been growing for generations. The area is protected by the Alps to the north and caressed by the warm breezes which come off the Adriatic Sea to the east.

WINEMAKER

Rob Cameron and Graham Norton

WINEMAKING

Charmat Method

TASTING NOTES

Beautiful fine bubbles set the tone for pure enjoyment. Graham Norton's own Prosecco is sublimely light and fresh with aromas of white flowers and a hint of citrus. The fine mousse fills your senses with sweet scented floral notes and finishes beautifully crisp.

TECHNICAL INFORMATION

pH: 3.40

Total Acidity: 5.90

Residual Sugar: 16 g/L

Alcohol: 11%

Production: 100,000 cases