

FIRST RIDGE

First Ridge Alira Prosecco | Mudgee



First Ridge Estate is passionate and dedicated to growing and producing the finest Italian varietals in the Mudgee region. We seek to create vibrant wines that excite the senses and bring together friends and family on any occasion and with any cuisine.

Harvest and Grape Selection: The production of Prosecco begins with the careful selection of fruit from our vineyard. The ideal ripeness level is crucial to achieving the characteristic fresh and fruity flavours of this sparkling wine.

Crushing and Pressing: Upon arrival at the winery, the harvested grapes are destemmed and gently crushed to release the juice. The grapes' skins are separated from the juice through a gentle pressing process to minimize colour extraction.

Fermentation: The clarified juice is transferred to stainless steel tanks for fermentation. This method helps retain the wine's natural effervescence and vibrant aromas. The temperature-controlled fermentation process lasts for about two weeks, preserving the grape's aromatic profile. To create the sparkle in Prosecco the carbon dioxide produced during this fermentation process is trapped in the wine, creating the bubbles.

Bottling: Once the desired sweetness level is achieved, the Prosecco is bottled under pressure to preserve the bubbles.

Tasting: Vibrant, crisp and easy drinking. Our Prosecco has refreshing fruit flavours of lemon, melon and pear.

Enjoyment: Prosecco is best served chilled, typically between 6°C and 9°C. It pairs excellently with a variety of dishes, from appetizers to seafood, and is a delightful aperitif. Its effervescence and bright acidity make it a popular choice for celebrations and special occasions.

Alc/vol 11.8 %

Premium Italian Varietal Wines from Mudgee