

IL COLLE

EST. 1978

VISIONI  DI VITE



Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Millesimato Brut Sparkling Wine

Vineyard

Production area: Conegliano Valdobbiadene DOCG.

Variety: Glera 100%.

Stumps per hectare: 3.200 - 3.500.

Yield per hectare: 90 - 95 hl/ettaro.

Yield per plant: 4,0 - 4,5 kg.

Grape growing system: Sylvoz.

Harvest: metà - fine settembre.

Grapes are rigorously handpicked. This permits us to select the healthier grapes and to avoid the use of sulfites during the winemaking.

Techniques: DMR ("Double Maturation"). An over-ripening in the plant, cutting the production branch of the vine. This leads to an increase of the sugar concentration.

Wine Making & Sparkling Process

Method: we use the exclusive Il Colle Method®: from must to sparkling wine in only one fermentation, directly in the autoclave/pressure tank.

Temperature: controlled temperature max 15° C.

Yeasts: selected yeasts, specifically for sparkling wines.

Sulfites: thank to this method we don't add sulfites during the wine making. We add a small amount only before the bottling.

Technical Details

Alcohol content: 11% vol.

Residual sugar: 8 - 10 g/l.

Total Acidity: 5,7 - 6,2 g/l.

PH: 3.15 - 3.25.

Wine Tasting

Colour: light straw yellow with greenish hues.

Bouquet: fresh and variegated aromas, with clear scents of pear and flowers. Typical aromatic scents.

Taste: dry, slightly acidic.

Shelf life: within 12 months from the bottling.

Service: 6 - 8° C. We suggest to serve it fish starters, especially with oyster and shellfish. Da servire con antipasti di pesce, in particolare ostriche e crostacei.

Suggested glass: stem glass.

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