

IL COLLE

EST. 1978

VISIONI  DI VITE



Rive di Collalbrigo - Costa Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Extra Dry Sparkling Wine

"Rive"

The mention "RIVE" is reserved for 43 micro-terroirs of the Conegliano Valdobbiadene DOCG area. In these areas the hills are particularly steep and the grapes are only harvested by hand.

Furthermore, the grapes must all come from the same municipality or hamlet that gives the name to the RIVE. The wine always has the vintage and can be sold not earlier than March 1st of the year following the harvest.

RIVE wines shows the different expressions of Conegliano Valdobbiadene, since each has its own particular microclimates, exposures and characteristics of the terroir.

Rive di Collalbrigo - Costa

In this area there are most of our vineyards. It is a little hidden, less known than others of the Conegliano Valdobbiadene DOCG. For this reason it is fascinating, with surprising views around every corner.

The climate here is windy: it enriches and intensifies the aromatic spectrum of the grapes.

The soil is rich in clay, which gives structure and complexity to the wine.

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Vineyard

Production area: Rive di Collalbrigo - Costa, Conegliano Valdobbiadene DOCG area.

Municipality: Collalbrigo - Costa.

Grape Variety: Glera 100%.

Stumps per hectare: 3.200 - 3.500 .

Yield per hectare: max 13 t./ha.

Grape growing: Sylvoz.

Harvest: half-end of September.

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: 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: 16-18 gr/l.

Total acidity: 5,7 - 6,2 gr/l.

PH: 3.15 - 3.25.

Wine Tasting

Colour: light straw yellow.

Bouquet: aromatic and characteristic scent, with hints of apple, pear, little white flowers and bread crust.

Taste: medium sweet, smooth and well balanced.

Shelf life: within 12 months from the bottling.

Service: 6 - 8° C. We suggest to try it with grilled fish. Perfect as an aperitif or to celebrate a happy moment.

Suggested glass: stem glass.

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