

# IL COLLE

EST. 1978

VISIONI  DI VITE



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

### Brut Sparkling Wine

#### Vineyard

**Production area:** Conegliano Valdobbiadene DOCG

**Grape Variety:** 85% Glera; 15% Pinot Bianco.

**Stumps per hectare:** 3.200 - 3.500 .

**Yield per hectare:** 90-95 Hl/Ha

**Production per stump:** 4,0 - 4,5 kg/stump.

**Grape growing:** Sylvoz.

**Harvest:** middle - end of September. Rigorously by hand.

#### Wine Making

**Fermentation container:** inox steel tanks.

**Fermentation temperature:** controlled temperature, max 20°C.

**Yeasts:** selected.

**Fermentation span:** abt. 15 days.

**Malolactic fermentation:** no.

#### Sparkling Process

**Sparkling process:** Martinotti method.

**Maturation/Aging:** second fermentation in autoclave for 30-40 days, at controlled temperature max 15° C, with selected yeasts.

Extra 8 days refrigeration.

#### Technical Details

**Alcohol content:** 11% vol.

**Residual sugar:** 6-8 gr/l.

**Total acidity:** 5,5 - 6 gr/l.

**PH:** 3.10 - 3.25.

#### Wine Tasting

**Colour:** pale straw yellow with green hues.

**Bouquet:** scents of fruits, which remind to green apple. Typical aromatic scents.

**Taste:** dry, well balanced, smooth and harmonious.

**Shelf life:** within 18 months from the bottling.

**Service:** 6 - 8° C. This wine can be paired to seafood risotto or roasted fish.

**Suggested glass:** stem glass.

**\*Magnum Bottle 1,5 lt with branded single box available.**

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