

# IL COLLE

EST. 1978

VISIONI  DI VITE



## Prosecco D.O.C. Treviso

### Brut Sparkling Wine

#### Vineyard

**Production area:** Treviso province, area D.O.C. Prosecco.

**Grape Variety:** 85% Glera; 15% Chardonnay.

**Stumps per hectare:** 2.800 - 3.000 .

**Yield per hectare:** 110 – 120 hectolitre per hectar.

**Production per stump:** 5 - 6 kg.

**Grape growing:** Sylvoz.

**Harvest:** half - end of September.

#### 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.

At the end, refrigeration for 8 days.

#### Technical Details

**Alcohol content:** 11% vol.

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

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

**PH:** 3.10 - 3.25.

#### Wine Tasting

**Colour:** pale straw yellow with greenish reflections.

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

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

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

**Service:** 6 - 8° C. We suggest to try it with vegetable soup and mixed legume soup. Ideal with grilled fish.

**Suggested glass:** stem glass.

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

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