

IL COLLE

EST. 1978

VISIONI



DI VITE



Prosecco D.O.C. Treviso

Semi-Sparkling Wine

**available with Stelvin closure (screw cap) or with the string closure.*

Vineyard

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

Grape Variety: Glera.

Stumps per hectare: 2.800 - 3.000.

Yield per hectare: 110 – 120 hectolitre per hectare.

Production per stump: 5,5 - 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. 10 days.

Sparkling Process

Sparkling process: Martinotti method.

Maturation/Aging: second fermentation in autoclave for 15 - 20 days, at controlled temperature max 15° C, with selected yeasts.

At the end, refrigeration for 8 days.

Technical Details

Alcohol content: 10,5% vol.

Residual sugar: 10 - 12 g/l.

Total acidity: 5,2 - 6,2 g/l.

PH: 3.10 - 3.20.

Wine Tasting

Colour: pale straw yellow.

Bouquet: fine, fruity, typical.

Taste: fine and fruity, it leaves a pleasant and clean sensation.

Shelf life: within 12 months from the bottling.

Service: 8 - 10 °C. Fine during all the meal, it is perfect with cold cuts.

Suggested glass: stem glass.

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