

IL COLLE

EST. 1978

VISIONI  DI VITE



Conegliano Valdobbiadene Prosecco

D.O.C.G. Tranquillo

In the Vineyard

The grape is the Glera, which grows in the steep hills of the Conegliano Valdobbiadene area, the same that is used to produce the Superiore Spumante version.

The vineyards grow on a mixed soil, where there are clay, limestone and marlstone.

In the Cellar

Soft pressing of the grapes.

Fermentation for about 12-15 days in steel tanks at a controlled temperature of 18 °C.

Rest and aging for 6 months in steel tanks at a temperature of about 16 °C.

In the Glass

The color is straw yellow, with light greenish reflections. The scent is clean, of flowers and fruits, in particular golden apple and peach. The mouth is harmonious, balanced, characterized by a savory taste and acidity.

It goes well with any meal: from appetizers to light first courses and second courses with white meats.

IL COLLE Azienda Vitivinicola S.r.l.

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Essential Technical Data

Location: Hills of Conegliano. Exposure: S/S-W.

Soil / Terroir: Clayey, calcareous, marly.

Variety / Cultivar: Glera.

Average Vine's Age: 8-10 years.

N° of Stumps x Ha: 3.200-3.500.

Average Production x Stump: 3-4 kg.

Yeald hl x Ha: 80-85.

Total Acidity gr/l: 6,00-6,50.

Alcohol content: 11,00%

Residual Sugar: 6 g/l.

P.H.: 3.15-3.25.

To be served at: 8 10 °C.

Shelf-life: Abt. 12 months.

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