

IL COLLE

EST. 1978

VISIONI  DI VITE



Rive di S. Pietro di Feletto Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Brut Sparkling Wine

Vineyard

Production area: Rive di San Pietro di Feletto, Conegliano Valdobbiadene DOCG area.

Municipality: San Pietro di Feletto.

Grape Variety: Glera 100%.

Stumps per hectare: 3.200 - 3.500 .

Yeald 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: 7-9 gr/l.

Total acidity: 5,5 - 6,0 gr/l.

PH: 3.10 - 3.25.

Wine Tasting

Colour: light straw yellow.

Bouquet: fragrant and aromatic scent that recalls floral notes of mulberry and hints of green apple and pear.

Taste: fresh, structured and harmonious and slightly acidic.

Shelf life: within 12 months from the bottling.

Service: 6 - 8° C. Ideal as an aperitif and for every toast, perfect in combination with fish first courses.

Suggested glass: stem glass.

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