

IL COLLE

EST. 1978

VISIONI  DI VITE



Colle Baio Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Brut Sparkling Wine Organic & Bio-Vegan

A superior prosecco reminiscent of the wines of the past, whose name derives from the soil where the grapes grow, used by a noble count as a track for his bay ("Baio", in Italian) horses.

Vineyard

Production area: Conegliano Valdobbiadene DOCG.

District: Follina.

Variety: Glera 85%, Verdiso 6%, Bianchetta 5%, Perera 4%.

N. Stumps per hectare: 3.000.

Yield per hectare: 88 - 92 hl/he.

Yield per stump: 3,8 - 4,2 kg

Grape growing: Sylvoz.

Harvest: half - end of september.

Agriculture: organic agricultural method. ICEA certification since 2012.

Wine Making & Sparkling Process

Wine Making: production takes place separately from all other Il Colle wines. White wine making with soft pressing of the grapes, controlled temperature.

Sparkling Process: Martinotti method at low temperature (14° C), in single tanks, for about 25 days.

Aging: with selected yeasts for 40 days, at controlled temperature (6-8° C).

Technical Data

Alcohol: 11% vol.

Residual Sugar: 8-9 grammes per litre.

Total Acidity: 5,5 - 6,0 grammes per litre.

pH: 3.15 - 3.20.

Wine Tasting

Colour: light straw yellow with greenish hues.

Bouquet: apple, banana, exotic fruits, notes of peach and yellow rose.

Taste: dry, slightly salty, balanced and harmonious.

Shelf life: within 12 months from the bottling.

Service: 6-8° C. Perfect during the whole meal, especially with fish dishes.

Suggested glass: stem glass.

IL COLLE Azienda Vitivinicola S.r.l.

Via Colle, 15 - 31020 San Pietro di Feletto (TV) - ITALIA

T +39 0438 486093 / 486926 - F +39 0438 787958

E info@proseccoilcolle.it - W www.proseccoilcolle.it