

IL COLLE

EST. 1978

VISIONI  DI VITE



Valdobbiadene Superiore di Cartizze D.O.C.G.

Dry Sparkling Wine

Vineyard

Production area: Valdobbiadene, Cartizze

Grape Variety: 100% Glera.

Stumps per hectare: 3.200 - 3.500 .

Yield per hectare: 80-85 HI/Ha

Production per stump: 3,3 kg/stump.

Grape growing: Sylvoz.

Harvest: middle - end of September. Rigorously by hand. Collection only by hand.

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 30-40 days, at controlled temperature max 15° C, with selected yeasts.

Extra 8 days refrigeration.

Technical Details

Alcohol content: 11% vol.

Residual sugar: 30-32 g/l.

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

PH: 3.15 - 3.25.

Wine Tasting

Colour: pale straw yellow.

Bouquet: scents of fruits and flowers, typical of Glera grapes.

Taste: sweet, well balanced, smooth and velvety.

Shelf life: within 18 months from the bottling.

Service: 6 - 8° C. It is perfect at the end of the meal, with dry pastries or a fruit tart.

Suggested glass: stem glass.

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