

IL COLLE

EST. 1978

VISIONI  DI VITE



Prosecco D.O.C. Rosé Millesimato

Extra Dry Sparkling Wine

Vineyard

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

Grape Variety: 90% Glera; 10% Pinot Noir.

Stumps per hectare: 2.800 - 3.000 .

Yield per hectare: max 18 t./ha Glera;
max 13 t./ha Pinot Nero.

Grape growing: Sylvoz.

Harvest: Pinot Noir at the end of august; Glera in september.

Wine Making

Fermentation container: inox steel tanks, separately: red wine making for the Pinot Noir.

Fermentation temperature: controlled temperature, 18/20°C.

Yeasts: selected.

Fermentation span: abt. 15 days.

Malolactic fermentation: no.

Sparkling Process

Sparkling process: Martinotti method.

Maturation/Aging: second fermentation in autoclave for 30 days, at controlled temperature max 15° C, with selected yeasts.

At the end, 30 days more of maturation on lees.

Technical Details

Alcohol content: 11% vol.

Residual sugar: 12 gr/l.

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

PH: 3.10 - 3.20.

Wine Tasting

Colour: light pink.

Bouquet: fruity, with ripe raspberry notes.

Taste: fine and fruity, aromatic, very smooth and round.

Shelf life: within 18 months from the bottling.

Service: 6 - 8° C. We suggest to try it with raw ham or with salmon sushi.

Suggested glass: stem glass.

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