

IL COLLE

EST. 1978

VISIONI  DI VITE



Prosecco D.O.C. Treviso

Extra Dry Sparkling Wine

Vineyard

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

Grape Variety: 85% Glera; 15% Chardonnay.

Stumps per hectare: 2.800 - 3.000 .

Yield per hectare: 110 – 120 hectolitre per hectar.

Production per stump: 5 - 6 kg.

Grape growing: Sylvoz.

Harvest: half - end of September.

Wine Making

Fermentation container: inox steel tanks.

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

At the end, refrigeration for 8 days.

Technical Details

Alcohol content: 11% vol.

Residual sugar: 15 - 16 gr/l.

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

PH: 3.10 - 3.25.

Wine Tasting

Colour: pale straw yellow.

Bouquet: aromatic fragrance, it clearly reminds to apple.

Taste: slightly sweet, well balanced.

Shelf life: within 18 months from the bottling.

Service: 6 - 8° C. It is ideal for an aperitif and perfect with fresh cheese, fish-first courses and white meat sauces.

Suggested glass: stem glass.

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