



TASTING NOTES

All that is right about Prosecco... Aromatic and pleasant on the nose with scents of apples, lemon zest, spring flowers, and pear. Creamy mid-palate and a slightly dry finish. A classic example of great Prosecco priced for every day.

Col Solivo

Prosecco Extra Dry

COUNTRY ABV
Italy 11.5%

REGION VARIETALS
Veneto Glera

APPELLATION
DOC Prosecco
Treviso

WINERY

Col Solivo is a custom-blended prosecco created by Charles Lazzara (President of Volio) in partnership with the Fattoria Il Palagio winery in Veneto. They were looking for a prosecco to meet the high quality standards of the Denver brunch crowd while resting at a palatable price point. A long period of blending and tasting ensued, from which emerged a balanced, creamy final blend that boasts delicate bubbles and enticing aromas of green apple, lemon zest, and spring flowers. Just barely off-dry, Col Solivo is full of juicy ripe pear, golden delicious apple, bright citrus, and a hint of almond and vanilla bean. Col Solivo is fundamentally a relationship-driven wine, both in its conception and reception. This is a Prosecco to keep around by the case. This is a multi-bottle, long brunch, sticky afternoon-sipping-spritzes kind of Prosecco. This is the fizzy stuff you want in your Bellini, mimosa, or many mimosas...

CULTIVATION

The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10°C (50°F).

VINIFICATION

The base wine is transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

AGING

4-6 months in stainless steel tanks before transferred to bottle via Charmat Method.