



Col Solivo

Prosecco Extra Dry

COUNTRY	ABV
Italy	XX%
REGION	VARIETALS
Veneto	Glera
APPELLATION	Second Varietal
Prosecco	Third Varietal
	Fourth Varietal

WINERY

Col Solivo is a joint venture between Charles Lazzara (owner of Volio) and Fattoria Il Palagio back in 2008. The idea came about as Charles was searching for an entry-level Prosecco to compete locally for the coveted by the glass pour for weekend brunch business in the Colorado restaurant scene. The owners of Il Palagio offered some contacts they had in the Veneto region of Italy, home to Prosecco. After several visits to Italy and dozens of winery tastings the final blend was made and Col Solivo was created.

The style is Extra Dry, so there is a creamy mid-palate to this wine with fine perlage to the bubbles. The wine has some residual sugar, as required for Extra Dry classification, which helps round out some of the citrus fruit and provide balance to the wine. It is a crowd pleasing, affordable sparkling wine created with the idea of enjoyment and drinkability.

CULTIVATION

Soil is limestone and clay. 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 then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

AGING

Aged in stainless steel for six months.

TASTING NOTES

This shimmering straw colored Prosecco 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. It is hard to beat the quality of this wine for the price. A great Prosecco to start or end a meal, raise a toast or mix with fresh-squeezed orange juice for the perfect mimosa.