



Stella di Campalto Rosso di Montalcino

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| COUNTRY | ABV |
| Italy | 13,5% |
| REGION | VARIETALS |
| Tuscany | Sangiovese |

APPELLATION
DOC Rosso di
Montalcino

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.

AGING

Aged in oak 19-21 months. Aged in the bottle 16-21 months.

TASTING NOTES

Stone rich soils offer a weighty texture to this floral toned red boasting crushed red and black berries and earth tones. A super serious Rosso able to compete with more Brunello bottlings of others.