

# Col Solivo

## COUNTRY

Italy

## REGION

Veneto

## APPELLATION

DOC Prosecco



## Prosecco Brut

### VARIETALS

100% Glera

### VINEYARD PHILOSOPHY

Traditional

### CLIMATE

Typical Veneto climate.

### HARVEST PERIOD

Typically September.

### VINIFICATION

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

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.

### FIRST VINTAGE PRODUCED

2010

### ANALYTICAL DATA

ABV	RESIDUAL SUGAR	STYLE
11.5%	12.5 g/l	Brut

### TASTING & PAIRINGS

Appearance: Pale straw yellow.

Nose: Fresh citrus and stone fruits.

Palate: Soft and persistent, with crisp acidity.

Pairing: From brunch to dessert!

Serving Temperature: 42-46°F



### AVAILABLE FORMATS

750 ml



@volioimports • volioimports.com

---

---

---