

PROSECCO DOC | MILLESIMATO EXTRA DRY | COL DE MAR

VINEYARD PRODUCTION NOTES

PROVINCE OF ORIGIN: Venice

VINEYARDS: 100% Glera

ALTITUDE: 11 m MSL

SOIL TYPE: Calcareous clay of alluvial origin.

VINEYARD EXPOSURE: North - South

VINE TRAINING SYSTEM: Sylvoz

PLANT DENSITY: 3,000 vines per hectare

PRODUCTION: 15,000 - 18,000 kg per hectare

HARVESTING TIME: Early September

COLLECTION: Mechanical

WINERY PRODUCTION NOTES

VINIFICATION: The grapes are vinified in white. Crushing is followed by soft pressing.

PRIMARY FERMENTATION: At a controlled temperature of 15 - 16 °C with selected yeasts for 20 - 25 days.

MALOLACTIC FERMENTATION: No

SECONDARY FERMENTATION: Martinotti Method - Charmat. At a controlled temperature of 15 - 16°C with selected yeasts for 20 - 25 days.

REFINING IN AUTOCLAVE: 2 months in contact with the yeasts.

REFINING IN BOTTLES: 1 month before release.

TECHNICAL INFORMATION

ALCOHOL BY VOLUME: 11.50 % vol.

RESIDUAL SUGAR: 12-13 grams per litre

TOTAL ACIDITY: 5.80 - 6.30 grams per litre

OVERPRESSURE: 5.00 - 5.50 atm

SULPHITE CONTENT: 80 - 120 mg per litre

COMPANY PRODUCTION POTENTIAL: 80,000 bottles per year.

TASTING NOTES

COLOUR: Straw yellow with bright, silky foam.

PERLAGE: Fine and persistent.

BOUQUET: Delicate, pleasantly fruity with notes of acacia flowers.

TASTE: Balanced and velvety.

PAIRINGS: Excellent as an aperitif. It is intriguing with Mediterranean dishes delicately combined with fruit.

SERVING TEMPERATURE: 5-6° C

SERVING GLASS: Glass with a thin stem, a narrow bowl and a smaller mouth.

ON THE WINE LIST

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SHELF LIFE AND STORAGE CONDITIONS

STORAGE: Store in a cool, dry place, away from light and heat sources.

SHELF LIFE: Best consumed within 2 years from the harvest.

PACKAGES

BOTTLE AVAILABLE: 750 ml bottles.

PACKAGES AVAILABLE: Boxes of 6 vertically lying bottles.

PALLET PACKAGES: 80 boxes of 6 bottles with rows of 16 boxes.

