

# Col de' Salici

## VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

<i>denomination</i>	Valdobbiadene Prosecco Superiore DOCG
<i>type of wine</i>	Sparkling wine, Brut
<i>grape</i>	Glera 100%
<i>area of production</i>	Conegliano Valdobbiadene
<i>altitude (mt)</i>	200 asl
<i>soil type</i>	Clayey of morenic origin
<i>training system</i>	Double guyot and sylvoz
<i>vines per hectare</i>	2500 v/ha
<i>yield per hectare</i>	135 q/ha
<i>harvest</i>	By hand; second half of September

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*pressing process* Takes place immediately after the grapes are harvested by hand and gathered from the various vineyards and moved to the winery. The pressing is accomplished by highly sophisticated equipment which presses the grapes very gently so that only the free-run juice from the heart of the berry is extracted.

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*decantation* After the pressing, the turbid must (juice) is left to rest in stainless steel tanks chilled to a temperature of 5-10°C. After approximately 10-12hrs, the limpid part of the must has separated from the deposits and fermentation begins. The 10% of the grapes selected for col de' Salici brut comes from a top selected vineyards in the Valdobbiadene area. We keep them at 6 °C for 12 hours (criomaceration) before pressing (separately from the rest).

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*vinification and foaming* Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20° C (65-68° F). Grapes coming from a single vineyard are usually vinified together and the wine is kept separate in different lots. After a careful tasting of the various lots of base wine, the different vattings are assembled in precise proportions (blend), so as to achieve a perfect balance of all then components.

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*bottling* Isobaric (under pressure) with low amounts of SO2. After 30-40 days, the wine is ready to be released to market.

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*tasting notes* **Colour** // attractive straw-yellow colour with green-gold highlights. **Aromas** // fruity with intense apple notes; hints of wisteria in bloom and acacia. **Taste** // zesty green fruit palate with finely controlled acidity, harmonious finish.

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*pairings* This wine is perfect as an aperitif meanwhile, the fine structure makes it a perfect pair with fish courses, vegetable soups, fresh cheeses and white meats.

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*serving suggestions* 7 - 9°C

*wine storage* Better to keep the wine in a dark chilled room

*bottle size (L)* 0,75

