

Col de Salici

EXTRA DRY PROSECCO DOC

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| <i>denomination</i> | Prosecco DOC |
| <i>type of wine</i> | Sparkling wine, Extra Dry |
| <i>grape</i> | 100% Glera |
| <i>area of production</i> | The new Prosecco DOC is produced in a vast area that counts 9 provinces (Belluno, Gorizia, Padova, Pordenone, Treviso, Trieste, Udine, Venezia e Vicenza) and two regions: Veneto and Friuli Venezia Giulia. |
| <i>altitude (mt)</i> | 200 asl |
| <i>soil type</i> | mainly clayey, alluvial origin |
| <i>training system</i> | double Guyot and Sylvoz |
| <i>yeld per hectare</i> | 180 q/ha |
| <i>harvest</i> | by hand; second half of September |

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. White vinification with soft pressing process. First fermentation occurs inside steel vats (at controlled temperature) where selected yeasts are added.

vinification and foaming Takes about 15 - 20 days and is completed in stainless steel vats kept at a constant temperature of 18 - 20° C (65 - 68° F).

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

tasting notes **Colour** // straw-yellow colour with green-gold highlights.
Taste // fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp and easy to drink. Absolutely harmonious and very pleasant.

pairings Excellent as an aperitif, it is a commendable choice for the entire meal and matches particularly well with risotto, vegetables in season, fried food in general and fish-based courses.

servng suggestions 6 - 8°C
wine storage Better to keep the wine in a dark chilled room
bottle size (L) 0,75

