

Col de Salici

BRUT PROSECCO DOC

<i>denomination</i>	Prosecco DOC
<i>type of wine</i>	Sparkling wine, BRUT
<i>grape</i>	90% Glera; 10% Pinot Grigio
<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.

vinification and foaming First fermentation occurs inside steel vats (at controlled temperature) where selected yeasts are added. Fermentation 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.

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 our Prosecco DOC match very well with fresh cuts from the Italian tradition or light-bodied courses. Perfect also with the wide variety of fish as squid, octopus, eel, or shellfish found in all traditional Japanese dishes, from sushi to tempura.

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