



TECHNICAL DETAILS

**COLGENTILE**

PROSECCO DOC TREVISO

BRUT

|                     |                                                                                                                          |
|---------------------|--------------------------------------------------------------------------------------------------------------------------|
| VARIETY             | Glera                                                                                                                    |
| PRODUCTION AREA     | Hilly area in the Marca Trevigiana                                                                                       |
| POSITION            | Slope                                                                                                                    |
| AVERAGE ALTITUDE    | Various kinds of soil, mainly poor in organic substances                                                                 |
| SOIL TYPE           | Sylvoz or Guyot rows, with thick placing layout                                                                          |
| TRAINING SYSTEM     | End September                                                                                                            |
| HARVEST             | By hand, in crates                                                                                                       |
| GRAPE PICKING       | Soft crushing with pneumatic wine press. Immediate dripping of the must and static sedimentation at low temperature      |
| FERMENTATION        | Under controlled temperature, with addition of selected yeast.                                                           |
| SECOND FERMENTATION | In pressure tanks (Charmat method)                                                                                       |
| APPEARANCE          | Straw yellow with greenish highlights. Abundant and evanescent froth. Fine, persistent and intense perlage.              |
| BOUQUET             | Fruity, with elegant flowery notes                                                                                       |
| TASTE               | Delicate, agreeably acidulous, intensely fruited.                                                                        |
| FOOD MATCHES        | Perfect as an aperitif, excellent as a table wine with all courses; ideal with desserts.                                 |
| STORAGE             | In a cool and dry cellar, away from heat and light, bottles stored vertically, Do not leave in the fridge too many days. |
| SERVING TEMPERATURE | 5-7°C                                                                                                                    |
| GLASS               | Flute glass or better tulip glass with conic-shaped bottom                                                               |
| MAIN ANALYSIS DATA  | Pressure 5 Bar                                                                                                           |
|                     | Alcohol 11.5 % vol                                                                                                       |
|                     | Acidity 5.5 g/L                                                                                                          |
|                     | Sugar 9 g/L                                                                                                              |

