



COL DI MANZA



Denomination: Conegliano Valdobbiadene Prosecco Superiore
D.O.C.G. Millesimato Biodinamico

Types: *sparkling Extra Dry*

Grapes: *Glera 100%*

Area: *hills of Farra di Soligo*

Vineyard

Soil: *sandy and calcareous*

Altimetry/exposure: *250m a.s.l. exposure to the South*

Yield: *13 tons/ha*

Breeding system: *Guyot*

Harvest: *hand picking*

Cellar

Vinification: *low temperature white winemaking, second fermentation with Charmat method*

Volume: *11,5% vol.*

Residual sugar: *17 g/l*

Tasting

Colour: *pale straw yellow with intense green shades*

Flavour: *scents of ripe yellow apple and peach, floral with hints of yellow rose and white Wisteria*

Taste: *harmonic, mellow with a good persistent body*

Follow our blog to discover the best matches for this Prosecco Superiore

Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it

