



colvendra®



BEPI SEC

Denomination: Conegliano Valdobbiadene Prosecco Superiore
D.O.C.G. Rive di Refrontolo

Type: sparkling Brut Millesimato

Grapes: Glera 100%

Area: hills of Refrontolo

Vineyard

Soil: sandstone, clay substrate

Altimetry/exposure: 250/300m a.s.l. exposure to the South, East,
West

Yield: 10 tons/ha

Breeding system: Doppio Capovolto

Harvest: hand picking

Cellar

Vinification: white winemaking at controlled temperature, second
fermentation with Charmat method

Volume: 11,5% vol.

Residual sugar: 11 g/l

Tasting

Colour: pale straw yellow with green shades, fine and persistent
mousse

Flavour: floral, fresh fruit with hints of green apple and pear

Taste: sapid with good acidity

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for this Prosecco Superiore*

Agency & Wine Tasting

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