



colvendra®

COLMÈ



Denomination: *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.*

Type: *sparkling Extra Dry*

Grapes: *Glera 100%*

Area: *zone of Conegliano Valdobbiadene*

Vineyard

Soil: *sandstone, clay substrate*

Altimetry/exposure: *200/300m a.s.l. exposure to the South, East, West*

Yield: *13 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: *17 g/l*

Tasting

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

Flavour: *fruity, delicate with notes of apple and pear; Wisteria flower*

Taste: *velvety, mellow, sapid with good acidity*

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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



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