

PROSECCO SPUMANTE EXTRA DRY COLLIO

CHARACTERISTICS

In the glass Prosecco Spumante Extra Dry Collio is straw yellow with greenish reflections and a fine, persistent bead. Vivacious and fresh, it has a floral nose of acacia and wisteria blossoms and intense aromas of apple, peach and white-fleshed fruit. A perfect balance of acidity and softness, it is velvety and pleasantly harmonious, sapid and persistent with a finish that confirms the olfactory notes already detected in the nose. Ideal for numerous occasions, it is excellent served with an aperitif, or with legume soups and seafood, but also paired with pasta dishes with rich sauces, fresh cheese, fruit and dry pastries. Serve at a temperature of 8-10°

PROFILE CONTENTS

grape varieties	Glera (Prosecco)
appellation	Denominazione di Origine Controllata Treviso
year of planting	2004/2007
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	syloz on upward-trained vertical-trellised vines
yield/hectare	14 t
alcohol content	11.00 vol. %
residual sugar	15 g/l
acidity	5.30 g/l
ph	3.30
pressure	5 bar

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 5 atm until fermentation is complete. The wine is then clarified before final filtration.



BOTTLE TECHNICAL INFO

cl. 75 | natural cork



RACCOLTA DIFFERENZIATA. VERIFICA LE DISPOSIZIONI DEL TUO COMUNE. SEPARA LE COMPONENTI E CONFERISCILE IN MODO CORRETTO.

ONLINE DATA SHEET



BOTTLE EAN CODE



BOX ITF CODE



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015
wines with indigenous yeasts since 2017

experience matters



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