

PROSECCO SPUMANTE BRUT COLLIO

CHARACTERISTICS

Distinctly elegant and well-balanced, Prosecco Spumante Brut Collio is pale straw yellow in the glass and crystal-clear thanks to the fine, persistent bead.

The nose is fruity with pronounced notes of apple, peach and white-fleshed fruit, but floral too with hints of white blossoms like acacia and wisteria.

On the palate it is dry, bold, well-balanced and harmonious, highlighting all the vinous notes of the grape variety used, with delicate notes of tropical fruit completing the wine's bouquet. Versatile in terms of pairing, it goes well with hors d'oeuvres and appetizers, cheese and vegetables, but also with seafood starters, for example. Serve at a temperature of 8-10 ° C.

PROFILE CONTENTS

grape varieties	Glera
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	sylvoz on upward-trained vertical-trellised vines
yield/hectare	14 t
alcohol content	11,00 vol. %
residual sugar	6 g/l
acidity	5.50 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

BOTTIGLIA TAPPO



CAPSULA GABBIETTA



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

ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560468



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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