

Col de' Salici

VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

<i>denomination</i>	Valdobbiadene Prosecco Superiore DOCG
<i>type of wine</i>	Sparkling wine, Extra Dry
<i>grape</i>	100% Glera
<i>area of production</i>	Conegliano Valdobbiadene
<i>altitude (mt)</i>	200 asl
<i>soil type</i>	Clayey of morenic origin
<i>training system</i>	Double guyot and sylvoz
<i>vines per hectare</i>	2500 v/ha
<i>yield per hectare</i>	135 q/ha
<i>harvest</i>	By hand; second half of September

pressing process Takes place immediately after the grapes -harvested by hand and gathered from the various vineyards - are moved to the winery. The pressing is accomplished by highly sophisticated equipment which presses the grapes very gently so that only the free-run juice from the heart of the berry is extracted.

decantation After the pressing, the turbid must (juice) is left to rest in stainless steel tanks chilled to a temperature of 5-10°C. After approximately 10-12hrs, the limpid part of the must has separated from the deposits and fermentation begins. The 30% of the grapes selected for col de' Salici Extra Dry comes from a top selected vineyards in the Valdobbiadene area. We keep them at 6 °C for 12 hours (criomaceration) before pressing (separately from the rest).

vinification and foaming Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20° C (65-68° F). Grapes coming from a single vineyard are usually vinified together and the wine is kept separate in different lots. After a careful tasting of the various lots of base wine, the different vattings are assembled in precise proportions (blend), so as to achieve a perfect balance of all then components.

bottling Isobaric (under pressure) with low amounts of SO2. After 30-40 days, the wine is ready to be released to market.

tasting notes **Colour** // attractive straw-yellow colour with green-gold highlights. **Aromas** // fruity with intense apple notes; hints of wisteria in bloom and acacia. **Taste** // zesty green fruit palate with finely controlled acidity, harmonious finish.

pairings This wine is perfect as an aperitif meanwhile, the fine structure makes it a perfect pair also with fish courses, vegetable soups, fresh cheeses and white meats.

serving suggestions 6 - 8°C

wine storage Better to keep the wine in a dark chilled room

bottle size (L) 0,75 -1,5 - 3

