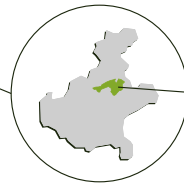




ITALY



VENETO



PROSECCO DOCG
ZONE

COL DI MANZA

Denomination:	Valdobbiadene Prosecco Superiore DOCG
Type:	Spumante Extra Dry Millesimato from biodynamic grapes
Grapes:	Glera
First year of production:	2005
Area:	Farra di Soligo hills - Veneto

THE VINEYARD

Soil type:	Sandy and calcareous, not very deep
Altmetry and exposure:	250 m a.s.l., south exposure
Vineyards age:	20 years
Plantation system:	Guyot - Sylvoz
Harvest:	Hand picking

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Volume:	11.5 % vol.
Sugar:	16 g/l

THE TASTING

Colour:	Pale straw yellow with green reflections
Olfaction:	Floral (rose, wisteria and wildflowers) and fruity (ripe golden apple and peach)
Taste:	Harmonic, velvety, good body and persistence

THE SERVICE

Service temperature:	8 - 10 °C
Food pairing:	Seafood soups, fried fish, fresh cheese, vegetable quiche, traditional biscuits and pies
Shelf life:	12 - 18 months

