

COL DE MAR

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE DOCG

MILLESIMATO | BRUT

VINEYARD PRODUCTION

Province of origin: Treviso
Variety: 100% Glera
Elevation: 270 metres a.s.l.
Type of soil: tending to clayey
Vineyard aspect: north - south
Growing method: Sylvoz
Vine density: 3,000 plants per hectare
Production: 10,000 - 13,000 kg per hectare
Harvest: mid-September
Harvesting method: manual

WINERY PRODUCTION

Vinification: the grapes are white vinified.
Crushing is followed by soft pressing.
Primary fermentation: on selected yeasts at a controlled temperature of 15 - 16 °C for 20 - 25 days.
Malolactic fermentation: no
Secondary fermentation: Martinotti-Charmat method. On selected yeasts at a controlled temperature of 15 - 16 °C for 20 - 25 days.
Maturation in pressure tanks: 2 months
Ageing in bottle: 1 month
Potential winery production: 28,000 bottles per year.

TECHNICAL ANALYSIS

Alcohol: 11.50% vol.
Residual sugar: 8 - 9 grams per litre
Acidity: 5.80 - 6.30 grams per litre
Overpressure: 5.25 - 5.50 atm
Sulfites: 80 - 120 mg per litre

TASTING NOTES

Colour: straw yellow with greenish highlights. Bright, lively froth.
Perlage: fine and lingering.
Bouquet: floral and delicate with a slight citron finale.
Flavour: sharp and full-bodied.
Serving temperature: 5 - 6 °C
Type of glass: elongated slender bowl on a slim stem (flute).

SERVING SUGGESTIONS

Perfect with seafood and shellfish, as well as oily fish such as brill.

WINE LIST INDICATION

Prosecco DOCG
CONEGLIANO VALDOBBIADENE
Millesimato BRUT
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SHELF LIFE AND STORAGE

Storage: keep in a cool dry place, away from sources of light and heat.
Shelf life: drink preferably within two years of vintage.

PACKAGING

Sizes available: 750 ml bottles.
Packaging: boxes of six bottles packed upright.
Pallets: 80 x 6-bottle boxes on 5 rows of 16 packs, or 96 x 6-bottle boxes on 6 rows of 16 packs.




COL DE MAR
RESPECT YOUR PLANET

www.coldemar.it