

COL DE MAR

PROSECCO ROSÉ DOC MILLESIMATO | BRUT

VINEYARD PRODUCTION

Province of origin: Venice
Varieties: 90% Glera - 10% Pinot Noir
Elevation: 11 metres a.s.l.
Type of soil: alluvial clayey limestone
Vineyard aspect: north - south
Growing method: Sylvoz
Glera vine density: 3,000 plants per hectare
Pinot Noir vine density: 3,600 plants per hectare
Glera production: 15,000 - 18,000 kg per hectare
Pinot Noir production: 10,000 - 13,000 kg per hectare
Glera harvest: beginning of September
Pinot Noir harvest: end of August
Harvesting method: mechanical

WINERY PRODUCTION

Glera vinification: the grapes are white vinified. Crushing is followed by soft pressing. Final blending precedes prise de mousse with 10% Pinot Noir.
Pinot Noir vinification: the grapes are red vinified. Soft pressing is followed by maceration on the skins for approximately 10 - 15 days. Final blending precedes prise de mousse with 90% Glera.
Glera primary fermentation: on selected yeasts at a controlled temperature of 15 - 16 °C for 20 - 25 days.
Pinot Noir primary fermentation: on selected yeasts at a controlled temperature of 24 - 25 °C for 10 - 15 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: 4 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: pale pink with bright, silky froth.
Perlage: fine and lingering.
Bouquet: delicate hints of roses and refined aroma of woodland fruits.
Flavour: beguiling and fresh with hints of redcurrants and wild strawberries.
Serving temperature: 5 - 6 °C
Type of glass: elongated slender bowl on a slim stem (flute).

SERVING SUGGESTIONS

Excellent as an aperitif; delicious with oysters, clams and scampi.

WINE LIST INDICATION

Prosecco Rosé DOC
Millesimato BRUT
COL DE MAR

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

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