



“COLDORATO” PROSECCO EXTRA DRY DOC

GRAPES

Prosecco

PRODUCTION AREA

Production area: Rai of San Polo di Piave

Altitude: 30 mt above sea level

Soil: clayey, sandy sometimes gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Vines for hectare: 2800

VINIFICATION

Pressing: very soft

Process to obtain sparkling wine: long charmat

Alcohol: 11,50% vol.

SENSORY CHARACTERISTICS

Bright, straw yellow colour with a delicate and persistent perlage. Scent of acacia flowers, apple, lemon peel and grapefruit.

Good structure with a soft taste of fruit, balanced and savoury, with a refreshing, long lingering finish.