

PROSECCO TRANQUILLO CONEGLIANO VALDOBBIADENE PROSECCO D.O.C.G.

GRAPE: 100% Glera, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Treviso-ara hills on the left bank of the Piave river

ELEVATION: 90 metres

ASPECT: South

SOIL PROFILE: Medium-textured, predominantly clay.

VINEYARD DENSITY: 3,000 vines per hectare

VINEYARD AGE: 25 years

HARVEST INFORMATION

VINEYARD YIELD: 110 quintals per hectare

HARVEST PERIOD: 15-20 September

VINIFICATION: after the clusters are given a very delicate pressing, the must is gravity settled, then fermented for about one week in temperature-controlled stainless steel tanks at 17-18°C. The wine then matures on the fine lees before bottling. Thanks to state-of-the-art technology and expert winemaking, only a minimum level of sulphites are used in production, well below European COAM standards.

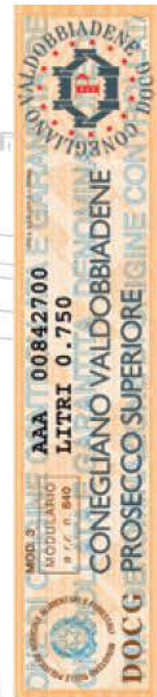
BOTTLE-AGEING: 1 month

TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Acidity: 5 g/l

pH: 3.40



SENSORY PROFILE

The "bubble-less" or still version of Prosecco represents the real history and essence of this wine, since this style was produced in the Marca Trevigiana long before the sparkling version, and it was the wine that engaged in a "vinous battle" with its competitor Verdiso (which, however, Collalto has also proudly made, for many decades). Although still Prosecco has been partly--and unjustifiably--abandoned by many local producers, it boasts impressive qualities, including its delicate character and significant ageworthiness, which have been increasingly winning it aficionados across the globe, who are finally becoming tired of blockbuster wines often with no terroir identity. Its colour is somewhat darker than the more well-known sparkling versions, and the bouquet is less expressive and pronounced, since it lacks the sugar content that can increase and highlight aromatics. The palate is quite straightforward, linear, and light-bodied. If less-than-attentive drinkers could mistake its delicacy for lack of character, all should be able to savour the easy quaffability and forthright pleasureableness that few other white wines can offer. Its classic partners are vegetables such as radicchio di Treviso, asparagus, mushrooms, and fresh, soft-textured cheeses (try it with the hard-to-find Grillo di Colmaor) but delicate and exotic Asian dishes as well, all of which testify to this wine's considerable versatility.

ON THE WINE LIST: Prosecco Tranquillo Conegliano Valdobbiadene D.O.C.G. - Az. Agr. Conte Collalto