



FEUDI DI COLLALTO



CUVÉE 2058 V.S.Q.

GRAPES: Various white grapes, in proportions that vary by growing year

GROWING AREA CHARACTERISTICS

LOCATION: Treviso-area hills along the left bank of the Piave river

ELEVATION: 90-120 metres

ASPECT: South

SOIL PROFILE: Medium-textured, predominantly clay

VINEYARD DENSITY: 3-4,000 vines per hectare

VINEYARD AGE: Av.10-20 years

HARVEST INFORMATION

VINEYARD YIELD: 90-135 quintals per hectare, depending on grape variety

HARVEST PERIOD: Depends on grape variety, but between late August and mid-September

VINIFICATION: after the clusters are pressed gently in pneumatic presses, the must is gravity-settled, then inoculated with cultured yeasts and fermented in temperature-controlled (19°C) stainless-steel tanks.

SECONDARY FERMENTATION: cultured yeasts are added to the wine, for a secondary fermentation in accord with the Martinotti-Charmat method, until the pressure reaches 5 atmospheres. After additional maturation sur lie, the now-sparkling wine is stabilised, filtered, matured a further period in steel, and then bottled.

MATURATION IN STEEL PRESSURE TANK: 1-2 months

BOTTLE-AGEING: 1 month

TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Residual sugar: 15 g/l

Acidity: 5.5 g/l

pH: 3.30

SENSORY PROFILE

This wine was designed to be an appropriate sparkling substitute for Prosecco on a range of occasions. It is therefore an excellent choice for the wine-bar pour or as a mix ingredient, or to enjoy with a meal--hence a versatile sparkling wine that easily adapts to the various moments of the day and to the desires of its many aficionados. It greets the eye with a striking, full-bodied straw yellow, and a slender, uninterrupted bead. Fruit and floral notes fuse together in beautiful harmony on the multi-layered nose, propelled upwards by the CO2 and residual sugar. In the mouth, it shows self-confident energy and a vibrant acidity on a sharp-edged, clean palate that is full-volumed, refreshingly crisp, and impressively lengthy, thus creating an overall experience of utter pleasure and satisfaction. Delicious as an aperitif wine, it also partners with classic aperitif liqueurs for a novel drinking experience a step up in quality. Nor must one neglect its tasty pairing with fish, so much so that many restaurants recommend it for the entire meal. A must-try?--with fry.

ON THE WINE LIST: Cuvée 2058 V.S.Q. – Feudi di Collalto