



FEUDI DI COLLALTO



PROSECCO D.O.C. TREVISO SPARKLING WINE EXTRA DRY

GRAPE: 100% Glera (ex-Prosecco), grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Hills of Susegana (Prosecco Superiore classic zone)

ELEVATION: 90 metres

ASPECT: South

SOIL PROFILE: Predominantly clay, on limestone structure

VINEYARD DENSITY: 4,000 vines per hectare

VINEYARD AGE: 15 years

HARVEST INFORMATION

VINEYARD YIELD: 135 quintals per hectare

HARVEST PERIOD: 10-20 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. The wine remains in steel for maturation sur lie for 3-6 months, depending on wine type.

SECONDARY FERMENTATION: Cultured yeasts are added to the wine, for a secondary fermentation in accord with the Martinotti-Charmat method. 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

TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Residual sugar: 17 g/l

Acidity: 5.5 g/l

pH: 3.20

SENSORY PROFILE

The sweetness contributed by the sugar and the aromas of the Glera (once known as Prosecco) meld together beautifully in this Extra Dry style. Its long-lingering, dense yet delicate bead delights the eye, as does its pale straw-yellow shot through with lively greenish reflections. Varietal aromas, enriched and smoothed by the sugars, emerge gracefully on the nose, while in the mouth the mousse expands magisterially to heighten the influence of the sweetness and the impact of its significant acidity, so that it achieves a remarkable and harmonious fusion with all the components of the palate. The impact of the CO₂ is quite minimal, to the advantage of an overall superb balance. Likewise outstanding is the balance between crisp acidity and sweetness, which ensures a perfectly-calibrated sensory harmony through the entire progression. Fish is the ideal partner to this Prosecco, but it pairs well with soups, vegetarian dishes, and lighter antipasti as well, not to mention its delicious role at happy hour.

ON THE WINE LIST:

Prosecco D.O.C. Treviso Spumante Extra-Dry – Feudi di Collalto