



STORIA & VINI
1957

i COLLINARI
di ITALO CESCÓN

Amablē Dosē

"I Collinari" Italo Cescon is a selection of bubbles to enjoy your toasts: 7 elegant sparkling or light-sparkling wines characterized for their elegant packaging and for their lively taste. Obtained from specially **Prosecco**, **Raboso Piave** and **Moscato** selected grapes sparkling wines are made by the Charmat method, with the aim of enhancing all of their aromas, finesse and elegance. This makes them ideal and delicious companions both for appetizers and for a wide variety of dishes and naturally with dessert.

Appellation Vino Spumante Aromatico di Qualità, Moscato Dolce

Soil type Medium texture

Grapes Moscato 100%

Training system	Sylvoz
N° of vines-hectare	4.500 ha
Per-hectare yield	130 q
Harvest period	Second week of September
Vinification	Light pressing at 0.3 bars, then fermentation in stainless steel for 15 days a 12°C.
Sugar residual	80 gr/lt.
Ageing	Bottle 2 months

TASTING NOTES

Colour	Intense straw yellow with light green highlights
Aroma	Delicately floral and fruity with hints of orange blossom and mountain honey
Taste	Fresh, pleasant and delicately sweet and aromatic
Serving suggestions	The ideal accompaniment to dessert, in particular fruits

Serving temperature: 6°C

From the Veneto to the Friuli inspired by the land.

