



STORIA & VINI  
1957

**i COLLINARI**  
di ITALO CESCÓN

## Bevi Arancio

"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 di Qualità

**Soil type** Gravely

**Grapes** Prosecco 70% and Chardonnay 30%

<b>Training system</b>	Sylvoz
<b>N° of vines-hectare</b>	4.500 ha
<b>Per-hectare yield</b>	130 q
<b>Harvest period</b>	Second week of September
<b>Vinification</b>	Grapes are de-stemmed and light pressed at 5°, utilising a maximum of 0,4 bars of pressure. Fermentation lasts about 12 days at 14°C
<b>Sugar residual</b>	12 gr/lt
<b>Ageing</b>	Bottle 3 months

### TASTING NOTES

<b>Colour</b>	Straw yellow with fine and generous mousse
<b>Aroma</b>	Lively floral and fruity fragrances, with nuances of yeasts, crusty bread and golden delicious apple
<b>Taste</b>	Distinctive, full bodied with an attractive mineral tang well supported by ripe fruit
<b>Serving suggestions</b>	Enjoy with fish or vegetables, first courses of seafood and baked fish

*Serving temperature: 8°C*

*From the Veneto to the Friuli inspired by the land*

