



STORIA & VINI
1957

i COLLINARI
di ITALO CESCON

Prosecco Valdobbiadene Superiore di Cartizze DOCG

"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 Prosecco Valdobbiadene Superiore di Cartizze DOCG

Extra Dry

Soil type Clayey sand

Grapes Prosecco 100%

Training system	Sylvoz
N° of vines-hectare	4.500 ha
Per-hectare yield	110 q
Harvest period	Second and third week of September
Vinification	The free run must is obtained from very light pressing. The must then undergoes at maximum 14 day fermentation using cultured yeasts at 14°-15°C
Sugar residual	18 gr/lt
Ageing	Bottle 4/5 months

TASTING NOTES

Colour	Sparkling straw yellow with a long lasting mousse of pin-point bubbles
Aroma	Generous fragrances of golden delicious apple meld with a subtle floral notes of great delicacy
Taste	Elegant and velvety, crisply refreshing and aromatic; where the effervescence accentuates the delicate fruit impressions; the residual sugar creates a wine of wonderful, natural roundness
Serving suggestions	ideal as an aperitif, then enjoy it for many courses, from appetiser through first courses featuring fish

Serving temperature: 6°/8°C

From the Veneto to the Friuli inspired by the land

