



STORIA & VINI  
1957

**i COLLINARI**  
di ITALO CESCON

## Prosecco DOCG Valdobbiadene

"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 DOCG Valdobbiadene

**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**

Grapes are de-stemmed and lightly pressed at 5-6°C, utilising maximum of 0,3 bars of pressure. fermentation lasts 15 days at about 15°C

**Sugar residual**

16 gr/l

**Ageing**

Bottle 4 months

### TASTING NOTES

**Colour**

Brilliant straw yellow with leisurely cascade of bubbles

**Aroma**

Richly faceted fragrances of apple and pear blend with floral notes, everything melding together in elegant harmony

**Taste**

Velvety, crisp and fresh, subtly fragrant. The effervescence brings to the fore an elegant, refined fruitiness

**Serving suggestions**

Ideal as aperitif, but enjoy it as a well light hors d'oeuvres and fish dishes

*Serving temperature: 6/ 8°C*

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

