



i COLLINARI
di ITALO CESCON

Arancio Prosecco DOC Treviso

"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 DOC Treviso

Soil type Gravely

Grapes Prosecco 100%

Training system

Sylvoz

N° of vines-hectare

4.500 ha

Per-hectare yield

120

Harvest period

Second and third week of September

Vinification

Grapes are de-stemmed and light pressed at 5°-8°C, utilising a maximum of 0,3 bars of pressure. Fermentation lasts about 15 days at 15°-16°C

Sugar residual

14 gr/lt

Ageing

Bottle 3 months

TASTING NOTES

Colour

Straw yellow with fine generous mousse

Aroma

Lively floral and fruity fragrances, with nuances of yeasts, crusty bread and golden apple

Taste

Distinctive, full bodied, with an attractive mineral tang, well supported by ripe fruit and impressions of spring blossom, that ginger nicely

Serving suggestions

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