



STORIA & VINI  
1957

**i COLLINARI**  
di ITALO CESCON

## Prosecco DOC Treviso Vino Frizzante

"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, of medium texture  
**Grapes** Prosecco 100%

<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 and third week of September
<b>Vinification</b>	Light pressing at 0,5 bars of pressure, then fermentation with cultured yeasts at temperature not exceeding 14/15°C for about 14 days
<b>Sugar residual</b>	8 gr/l
<b>Ageing</b>	Bottle 45 days

### TASTING NOTES

<b>Colour</b>	Sparkling straw yellow
<b>Aroma</b>	Alluring, crisp and long-lingering, displaying typical Prosecco fruit
<b>Taste</b>	Lively, fancy, almost dry, subtly redolent of golden delicious apple, impressive weight and length. Fragrant, with a balanced finish.
<b>Serving suggestions</b>	Ideal as an aperitif, then enjoy it for many courses, from antipast through first courses featuring fish

*Serving temperature: 5/6°C*

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

