



STORIA & VINI  
1957

i COLLINARI  
di ITALO CESCON

## Rosē Brut

"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 Brut

**Soil type** Mixed types, gravely

**Grapes** Raboso 100%

<b>Training system</b>	Sylvoz
<b>N° of vines-hectare</b>	4.500 ha
<b>Per-hectare yield</b>	150 q
<b>Harvest period</b>	First week of October
<b>Vinification</b>	36 hours cold-maceration, light pressing, 13 day fermentation
<b>Sugar residual</b>	8 gr/l
<b>Ageing</b>	Bottle 3months

### TASTING NOTES

<b>Colour</b>	Brilliant pink with a long lasting perlage
<b>Aroma</b>	A nice toasty nose. Strawberry, redcurrant, raspberry and cherry nose with good body and acidity
<b>Taste</b>	It has a plenty of chewy fruits land of acidity, fruity rather than creamy on the palate
<b>Serving suggestions</b>	Enjoy with light hoers d'oeuvres, seafood dishes and fruity cakes

*Serving temperature: 5/6°C*

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

