



PROSECCO D.O.C. BRUT
MILLESIMATO VINO SPUMANTE
COL DE L'UTIA

Pleasant and delicate wine.
Its perlage is charming, but “versatility” is its middle name.

Classification:	Prosecco D.O.C. Brut Vino Spumante
Area of origin:	Veneto
Grapes:	Glera
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	16/20 months depending on the temperature and lighting of the place where it is stored.
Colour:	Bright straw yellow with green reflections.
Aroma:	Pleasant notes of white Acacia flowers with not yet ripe apple and pear hints.
Flavour:	Fresh and fruity with a pleasant final acid note.
Alcohol content:	12% Vol.
Total acidity:	5,7 - 5,9 g/l
Residual sugar:	9 - 11 g/l
Serving temperature:	6-8° C.
Gastronomic match:	Excellent as an aperitif and a perfect match with fish-based dishes and delicate first courses.
Awards:	Bronze Medal - Decanter 2018 Commended - I.W.C. 2018/2017/2016 Silver Medal - New Orleans International Wine Awards 2018 Silver Medal - I.W.S.C. 2017 Silver Medal - Decanter 2017