

# BORGCO COL

Località Col 11 31051 FOLLINA (TV) Tel./Fax +39 0438 970658 - e-mail: [info@alcol.tv](mailto:info@alcol.tv)

## PROSECCO DOC TREVISO EXTRA DRY

Grapes varietal: Glera 100%  
Vineyard location area: Loc. Col  
Altitude: 250 m a.s.l.  
Soil type: loamy / clayey  
Orientation and exposure of the vines: north-south  
Cultivation system: sylvoz and double overturned  
Strains / ha: 3333  
Grape yield q.li/ha: 150 q.li/ha  
Harvest period: mid-September  
Pressing: soft  
Sparkling technique: charmat method  
Malolactic fermentation: no  
Maturation duration: 30 days in the bottle before commercialization  
Yield of grapes into wine: 70%  
Alcohol developed: 11.00% vol  
Sugar residue (g / l): 14  
Total acidity (g / l): 6.00  
Ph: 3.20  
Dry extract (g / l): 17  
Aphrometric pressure bar at 20 ° C: 3.50  
Food pairings: excellent as an aperitif; a delight combined with fish, even raw.  
Serving temperature: 6-8 ° C  
Conservation: in a cool place, away from light and heat sources  
Cases of 6 bottles  
Weight: 8.52 Kg. for case  
Sizes: 0.75 l and 1.5l

**TECHNOLOGY:** The harvest takes place manually in September / October with the grapes at maximum balance they make chemical / organoleptic properties followed by soft pressing and static decanting of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for months, then clarified and racked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

### **ORGANOLEPTIC FEATURES:**

Perlage: fine and continuous  
Color: pale straw yellow  
Bouquet: fruity, typical.  
Taste: harmonious, fresh, aromatic.

