

BORGO COL

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

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. EXTRA BRUT RIVE DI FOLLINA

Grape varietal: Glera 100%

Vineyard location area: Loc. Col (Follina) high part (riva)

The best grapes of the vintage are chosen for this product, they are normally found in the "Rive" (Hillside vineyards with strong slope).

Altitude: 300 meters above sea level

Soil type: silty

Orientation and exposure of the vines: east-west terraced for the high slope.

Cultivation system: silvoz and double overturned

Strains / ha: 4000

Yield of grapes q.li/ha: 100 q.li/ha

Harvest period: mid-September

Pressing: soft

Sparkling winemaking technique: Charmat method

Malolactic fermentation: no

Maturation duration: 30 days in the bottle before commercialization

Yield of grapes into wine: 70%

Alcohol: 11.50% vol

Sugar residue (g / l): 3

Total acidity (g / l): 6,00

Ph: 3.20

Dry extract (g / l): 17.5

Aphometric pressure bar at 20 ° C: 4.50

Food pairing: excellent with light appetizers.

Serving temperature: 6-8 ° C

Conservation: keep in a cool room, possibly away from light and heat sources

Cases of 6 bottles

Weight: 9.58 Kg. for case

Sizes: 0.75 l

TECHNOLOGY :The harvest takes place manually in September / October with the grapes at the maximum chemical/organoleptic balance followed by soft pressing and static decantation 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 about a month, 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: minute and persistent.

Color: pale straw yellow.

Bouquet: elegant, clean, fruity for its typical aroma.

Taste: characteristic, pleasantly acidulous, harmonious.

