



COL DI ROCCA

PROSECCO SPUMANTE BRUT

D.O.C.G. Superiore Conegliano Val Dobbiadene

PRODUCING COUNTRY: Italy | Veneto

Vineyard characteristics: highly calcareous soils, with marls mingled with conglomerates and gravels. Vines are cultivated with the Guyot training system (density 3,000-3,500 vines per hectare) and the Sylvoz training system (density 4,000 vines per hectare).

GRAPE VARIETY: 100% Glera

PRODUCTION METHOD: Grapes are carefully selected and manually harvested. Wine is made according to the Charmat method with controlled fermentation temperature at 16-17°C for 25-30 days.

COLOUR: Pale yellow with slightly green reflections.

BOUQUET: Fruity with hints of apple and citrus fruits. Delicate and elegant.

PALATE:

Dry and well-balanced, with an aftertaste of green fruit.

ALCOHOL CONTENT: 11.5% vol.

SERVING TEMPERATURE: 8° C

