



MEROTTO
AZIENDA AGRICOLA

Colbello

VALDOBBIADENE
PROSECCO SUPERIORE DOCG

EXTRA DRY



For decades, Colbello has represented the ideal equilibrium point.

The glera grape in Extra Dry version, an attitude that becomes wine.

TECHNICAL CHARACTERISTICS

Production area: Col San Martino and Pieve di Soligo vineyards.

Varieties: 100% Glera.

Wine making technique: off-the-skin vinification, soft pressing and fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 40 days at 12° - 13°C.

Alcohol: 11,5%

Sugar residue: 16 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; creamy and brilliant foam; fine and persistent perlage.

Bouquet: fruity, clear, with hints of green apple and pear; floral nuances of wisteria and acacia flowers.

Taste: soft, with a hint of ripe white-pulped fruit.

Finish: delicate, floral and fruity.

Suggested serving temperature: 6 - 7°C

Available sizes: 0,75