



MEROTTO
AZIENDA AGRICOLA

Colbello

VALDOBBIADENE
PROSECCO SUPERIORE DOCG

EXTRA DRY



*A triumph of balance and
fragrance, the essential virtues so
characteristic of the variety.*

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%

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: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 litres