



Technical Sheet

Denomination:

Col Credas Brut Valdobbiadene Prosecco Superiore **Rive di Farra di Soligo**

Classification:

DOCG (Delimited and Guaranteed Denomination of Origin) *“Rive” is the local dialect term that denotes steep hillside vineyards.*

Style: Sparkling wine

Grape variety: 100% Glera

Viticultural area: Credazzo – Farra di Soligo

Average vineyard altitude: 350-400 metres

Work hours per year/hectare: Approx. 700

Soils profile: Clayey, dry, nutrient-poor soils, fairly shallow, bedded in calcareous rock

Site and aspect: Steep hillslope, south- and southeast-facing vineyards oriented along relief contours

Climate: Mild, with cold winters and warm, but not humid, summers.

Average rainfall: ca.1250mm with peaks in June and November, and lows in January and August. Solar radiation, April-October: 92745 cal/cm²

Training systems: Double-arched cane (Doppio capovolto, Cappuccina)

Vineyard density: 2,500-3,500 vines/ha

Vineyard yield: Not exceeding 130 q/ha

Harvest period: 20 September-10 October

Vinification: Light pressing with bladder press, gravity settling of must, fermentation at controlled temperature (17-19°C) with cultured yeasts. Maturation on the fine lees in steel for 3 months.

Second fermentation: “Metodo Italiano” in steel pressure tanks.

Second fermentation at 15-17°C. Cold tartrate stabilisation (-4°C).

Tight filtration before bottling to remove spent yeast from sparkling wine.

Cycle length: Approx. 40 days

Technical data:

Alcohol	11% vol.
Sugar	4 g/l
Total acidity	6 g/l
pH	3.20
Atmospheres	4.80 / 5 bar

Sensory profile:

Presentation: Straw yellow. Dense mousse and delicate, long-lasting bead.

Bouquet: Broad and generous, intense and well balanced, releasing delicate floral notes, such as wisteria and acacia blossoms, and crisp impressions of fruit, particularly of apple and pear.

Palate: “Extreme” brut in style, with classic tangy acidity, very dry yet richly-flavoured; always strikingly full-volumed and remarkably refreshing, with a lengthy progression in the mouth. Impressively mirrors the fragrances on the nose. Exhibits superb harmony and elegance, crowned with a notably dry finish.

Food recommendations: Excellent as a wine to be enjoyed throughout a meal, but it is perfect with filleted sea bass with sun-dried tomatoes and hazelnuts.

Partners beautifully with all seafood (baked fish, shellfish) and with light first courses.

Serving: Chill to 7-8°C., ideally in an ice-bucket at the table.

Serving glass: Medium-wide white wine glass. Avoid using tall, slender flutes: while they maximise enjoyment of the bead, they inhibit release of the wine’s bouquet.

Cellaring: Store away from heat and light, but not in the refrigerator.

Optimal time to enjoy: Col Credas expresses its true character, and its refreshing crispness, within the year following harvest. However, in the following years, if cellared properly, intensity of flavours and fruitiness may diminish somewhat, but the wine-lover will be pleasantly surprised by Col Credas’ greater complexity both on nose and palate.

