



TECHNICAL SHEET

Name: COL FONDO Valdobbiadene Prosecco Superiore SUI LIEVITI

Classification: Denominazione di Origine Controllata e Garantita (DOCG)

Origin of name: Col Fondo, for the presence and conservation of the lees in the bottle

Style: Brut Nature

Grape varieties: Glera 100%

Main viticultural area: Hills of Conegliano Valdobbiadene

Average altitude: 180 - 300 m.

Soils profile: Mixed soils, typical of morainic (glacial) origin of many of the area's hills. Clayey, often calcareous, low-nutrient and well drained; fairly shallow, in particular at higher elevations.

Aspect: Hillsides, often steep, with vines contoured across slopes and generally facing south.

Climate: Moderate temperatures with cold winters and warm dry summers.

Average rainfall: 1250 millimetres with heaviest fall in June and November, lightest in January and August. Solar radiation, April-October: 92745 cal/cm2

Training system: Double Archer, Cappuccina.

Vine density: 2,500 - 3,500 per ha

Yield: Maximum 135 quintals per hectare

Period of harvest: September 15 - October 10

Vinification: Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts.

Contact with fine lees in stainless steel for at least 6 months.

Second fermentation: In the bottle, not filtered, typically in the Treviso hills area for many generations.

In the spring, the wine, in cool dark cellars at 16-17°C, undergoes secondary fermentation in the bottle. When fermentation is complete, the yeast lees remain in the bottle.

Technical data: Alcohol 11% vol. – Dosage: no – Totally acidity: 4,5 g/l – pH: 3,20 – Atmospheres: 4,2 bar

Very low total level of SO₂: 50-60 mg/L. Free SO₂: absent

Presentation: Straw yellow. Delicate, long-lasting bead.

Nose: Develops over time. At first, crisp, fruity aromas characteristic of just-fermented Prosecco emerge, backgrounded by fresh crusty bread. Then the wine gradually releases more complex notes derived from the lees ageing.

Palate: Similar to the nose, the flavours show very delicate at first, developing a greater complexity as the moments pass. Pleasantly dry with a hallmark bitterish note.

Food recommendation: A great summer wine, refreshing, crisp, and light. A good accompaniment to fish and to risotto with mushrooms or vegetables.

Serving temperature: Chill to about 8-10° C. Cloudy, by turning gently the bottle.

Serving glass: White wine glass, medium-wide.

Cellaring: Stand the bottle top up, away from heat and light, but do not store in the refrigerator.

