

Italy, Valdobbiadene D.O.C.G. Prosecco
Superiore

COL DE MEZ PROSECCO SUPERIORE EXTRA DRY

"A fresh summer toast wine"

Story

The grapes in this Prosecco come from the vineyards of the historic Col de Mez hill. The indication of origin is therefore Valdobbiadene Prosecco Superiore D.O.C.G. The grapes were picked by hand in September and slowly fermented in steel tanks with selected yeasts. The second fermentation was carried out using the Charmat method. The wine has won more than ten international awards. This Prosecco also suits vegans.

Producer

Cantina Colli del Soligo is a cooperative comprising 600 members who cultivate grapes in the Treviso area over an expanse of more than a thousand hectares. Of the 15,000 tons of grapes harvested, the primary variety is Glera (85%), used in the production of Prosecco with several designations such as Conegliano Valdobbiadene Prosecco D.O.C.G., Asolo Prosecco D.O.C.G., and Prosecco D.O.C. Treviso. The cooperative also produces varieties including Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Raboso, Pinot Nero, Cabernet Franc, and Cabernet Sauvignon. Established in 1957, the cooperative has long strived to produce top-quality wines in the heartland of Prosecco, Conegliano Valdobbiadene, classified as a UNESCO World Heritage Site.

COLOR Straw yellow

AROMA Flowery fruity aroma notes with linden flowers, pineapple, yellow apple and light mineral notes

TASTE Dry, acidic, fruity, limelike and mildly baked

TIPS FOR USE This Prosecco fits well as an aperitif, as a social wine, in vodka, to wash down Asian dishes, poultry dishes, salads and fish dishes, also for smoked ones.



WINE TYPE	Sparkling Wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Glera 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Cantina Colli del Soligo	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	11%	PRODUCT NUMBER	184005
SUGAR CONTENT	16,5 g/l		

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