

Italy, 2024

SOLIGO SPUMANTE ALLUNGO

SOLIGO

SPUMANTE DAL 1957

"Fresh, well suited for cocktails with sparkling wine."

Story

Soligo Allungo is a blend of Italian varieties. It is made in pressurised steel tanks, in low temperatures and slowly fermented, to preserve as much of the fruity notes of the wine as possible.

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 DOCG, Asolo Prosecco DOCG, and Prosecco DOC 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 Bright light yellow

AROMA Freshly fruity on the nose, and freshness on the nose are complemented by baked aromas

TASTE The fruity aromas on the nose continue on the palate and harmonise with an elegantly, fresh and crispy aftertaste

TIPS FOR USE An excellent choice for welcome toasts. You can also serve it with savoury snacks or light Italian-type antipasti. Due to its freshness, it is also well suited for cocktails with sparkling wine. Recommended serving temperature: 6–8 °C



WINE TYPE	Sparkling Wines
MANUFACTURER	Cantina Colli del Soligo
ALCOHOL CONTENT	11,5%
SUGAR CONTENT	14 g/l

PACKAGE SIZE	6 bottle(s)
BOTTLE CLOSING	Natural cork
BOTTLE SIZE	0,75 l
PRODUCT NUMBER	184006

Norex Responsibility Indicator: Cantina Colli del Soligo



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari



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