

"Makes for a refreshing glass after a walk"

Story The Glera grapes for this wine come from vineyards in the Treviso area. They were picked in September and the slow fermentation of selected yeasts in steel tanks has preserved the fruitiness of their flower. The second fermentation used the Charmat method. This easily approachable, versatile wine has been awarded several times. 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 DOP, Asolo Prosecco DOP, 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 green-yellow colour

AROMA Pear-like on the nose, almond flavour, floral and slightly herbal

TASTE Dry, light, acidic, floral, fruity and herbal

TIPS FOR USE Marinated fish, shellfish pasta and pasta dishes, with butter and sage match this wine perfectly. It's great as a social wine, or by the glass to quench your thirst, as a toasting wine, and as a good wine for salads and savoury snacks.



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	184009
SUGAR CONTENT	16 g/l		

Norex Responsibility Indicator: Cantina Colli del Soligo



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