

La Vigna di Sarah



COLLE 170

Denomination	DOCG brut COLLE 170 MILLESIMATO 2015
Classification	Prosecco DOCG brut spumante
Type	Spumante
Grape variety	Glera 100 %
Grape growing area	EXCLUSIVELY GRAPES FROM Cozzuolo
Vineyard elevation	170 m. a.s.l.
Type of terrain	Thin layer of dry soil on limestone.
Fertilisation	Organic fertilisation, chemical-free treatment, compatible with organic grape cultivation.
Climate	Temperate with cold winters and hot dry summers.
Growing method	Classical Sylvoz
Vine density	2500 – 3500 plants per ha
Maximum yield	13,500 kg/ha
Harvest	10 September – 10 October HAND-PICKED
Vinification	Soft pressing with pneumatic presses, static must decantation, controlled temperature fermentation (17-19°C) on selected yeasts. Four months' maturation and standing period on noble lees in steel.
Prise de mousse	Italian method in stainless steel tanks.
Second fermentation temperature:	15-17°C. Cold tartaric stabilisation (-4°C). Microfiltering before bottling to separate the yeast cells from the sparkling wine.
Cycle duration	Approximately 40 days
Average analysis data	Alcohol 11.3 % vol. Sugar 6.5 g/l Total acidity 6.2 g/l pH 3.20 Free sulphur 32 mg/l Total sulphur 115 mg/l Pressure 4.8/5.0 bar
Characteristics	Colour: straw. Very fine lingering perlage. Perfume: mineral with scents of white flowers and white pulp fruit.
Serving suggestions	An excellent aperitif suitable for gatherings and parties. Ideal with canapés prepared with Piave cheese and radicchio and with white meat entrees.
To serve	Chill just before use at 7-8° C. Should be served in an ice bucket.
Recommended type of glass	Medium sized white wine stem glass, preferable to a flute, which highlights the perlage well, but does not allow the perfume to develop fully. The official DOCG wine glass is the ideal.
Storage	In a fresh dark place. Do not leave in the fridge for long periods!
Best by	As this is an extremely fresh wine, it is best consumed within its vintage.

