



## COLLE ARGENTO

### Valdobbiadene DOCG Prosecco Superiore Brut



**Denomination** Valdobbiadene DOCG Prosecco Superiore

**Varietal** 100% Glera

**Harvesting** Only by hand, beginning of September

**Wine-making** Cryomaceration process. Alcoholic and sparkling fermentations in stainless steel-tanks, at controlled temperature, with the use of indigenous yeast only and no added sugars.

**Soil** Mix of Clay and sand and Limestone

**Alcohol by Volume** 11.5%

**Residual Sugar** 9g/l

**Bottle Formats** 750ml,

**Tasting Notes** Pale straw-yellow color. Very fine and persistent perlage. The aroma is fruity, with hints of apples, citrus and grapefruit. It shows pronounced notes of acacia flowers. A fresh wine with a good level of acidity.