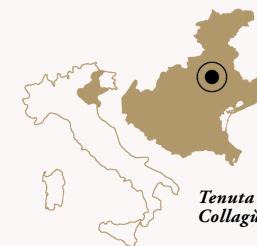




Tenuta Collagù

VALDOBBIADENE PROSECCO SUPERIORE MILLESIMATO DOCG BRUT



Grape	Glera
Alcohol level	11% vol.
Production area	Valdobbiadene, Province of Treviso, Veneto Region
Location	Our estate Collagù, is located on the steep side of a hill, enriched by various plants of different species
Training system	Sylvoz
Soil	Clay, sandstone and marl
Colour	Light straw yellow
Bouquet	Elegant, rich aromas of crispy apple and pears, hints of citrus and white flowers
Taste	Direct, mineral, dry and fresh
Serving temperature	6°-8°C
Pairing suggestion	It perfectly matches with fish or vegetable starters, even quite elaborate, seafood-based pasta and rice dishes, baked and marinated fish, but also throughout a full course meal. The Brut version is the most versatile and inclined to meet international tastes: interesting in pairing with sushi and fusion cuisine

The soil of our estate in Collagù is composed of clay, sandstone and marl and was originated by the lifting of the prehistoric seabed. The climate is fresh, with a good diurnal temperature variation. These features make the wine lively mineral, with elegant aromas of citrus and crispy fruit. The second fermentation takes place with the Charmat method. This process lasts at least 8 weeks, in order to obtain a fine perlage. Prosecco Valdobbiadene is a very versatile wine, which pairs well with a wide range of cuisine genres and dishes, from spicy curries and Southeast Asian dishes to all sorts of desserts. Ideal as an aperitif wine as well as a palate cleanser alongside medium-intensity foods, the secret of matching it with food is succeeding in combining its elegant, non-invasive personality with dishes that show off the quality of the ingredients.