

## Col de Mez line

# “Col de Mez” Frizzante

## Valdobbiadene Prosecco DOCG

The grapes are harvested when moderately ripe in order to preserve the acid component, essential for a spumante with excellent drinkability and freshness. The string tying of the cork is done by hand, respecting ancient traditions.

Product code	FPCM1	Grape variety	Glera
Alcohol content	11% vol	Total acidity	5,5 g/l
Residual sugar	10 g/l	Serve at	6-8°C
Vineyards	Produced with grapes from our vineyards on the historic Col de Mez hill.		
Vinification	The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. An autoclave is used to make this wine semi-sparkling.		
Color	Straw yellow with greenish reflections.		
Bouquet	Fruity notes of pear, pineapple and mandarin and floral fragrances of wisteria and hawthorn with hints of aromatic herbs.		
Taste	Fresh and delicate.		
Serving suggestions	Perfect to accompany starters and delicate pasta and rice dishes.		
Bottle size	0.75 L		

