

## Col de Mez line

# “Col de Mez” Extra brut

## Asolo Prosecco Spumante Superiore DOCG

Low residual sugar makes this a fresh, direct, sincere spumante with floral and citrus aromas accompanied by notes of aromatic herbs. Very classy, long, persistent finish.

Product code	SPAB1	Grape variety	Glera
Alcohol content	11,5% vol	Total acidity	5,5 g/l
Residual sugar	4 g/l	Serve at	4-6° C
Vineyards	Produced with grapes from vineyards in the Asolo Prosecco DOCG area.		
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. The Charmat technique is used to produce this sparkling wine.		
Color	Greenish-yellow with straw-coloured reflections.		
Bouquet	Hints of fresh fruit and citrus such as lime and grapefruit, followed by floral hints of acacia and almond flower.		
Taste	Fresh and sapid with a floral aftertaste.		
Serving suggestions	Perfect with fish appetisers and risottos with herbs, ideal with vegetables, also grilled.		
Bottle size	0.75 L		

