

Solicum line

“Solicum” Rive di Soligo Millesimato Dry

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

The grapes come from vineyards in the Rive di Soligo, steep hills in the heart of the Conegliano Valdobbiadene D.O.C.G. area, with low yields per hectare. It is instantly enchanting on the nose thanks to its extraordinary and intriguing bouquet.

Product code	SPDM1	Grape variety	Glera
Alcohol content	11% vol.	Total acidity	5,5 g/l
Residual sugar	25 g/l	Serve at	4-6° C
Vineyards	Combination of vineyards on the Soligo 'Rive', steep hills situated in the heart of the Conegliano Valdobbiadene D.O.C.G. area, with reduced yield per hectare.		
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	Straw yellow with greenish reflections, brought to life by a persistent froth.		
Bouquet	Wisteria, elderberry, acacia and jasmine, followed by citron, lemon, apple and yellow plum.		
Taste	Subtly smooth, well-balanced, sapid, pleasantly acidulous and fruity.		
Serving suggestions	A splendid accompaniment to dry pastries.		
Bottle size	0.75L		



Prizes and awards



IWSC 2023
Silver medal 90 points



I.W.S.C. 2021
Silver medal



Gilbert & Gaillard
2021
Gold medal - 91 points



I.W.S.C. 2019
Silver Medal



S.W.A. 2019
Gold Medal



I.W.C. 2018
Gold medal



D.W.W.A. 2018
Silver medal