SOLIGO
DAL 1957

Line Special sizes

Col de Mez Extra Dry - Magnum

Valdobbiadene Prosecco Superiore DOCG

A Valdobbiadene DOCG that is perfect for any occasion, and a winner in both taste and packaging. This spumante is the result of soft pressing and slow refermentation process that gives it delicate floral and fruity aromas. The citrus freshness is balanced by tanginess and smoothness.

Product code	SECM3	Grape variety	Glera
Alcohol content	11% vol	Total acidity	5,5 g/l
Residual sugar	16 g/l	Serve at	4-6° C

Vinification	The grapes are 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	Bright straw yellow.
Bouquet	A floral bouquet with hints of linden followed by traces of pineapple, lime and golden delicious apple, closing with a slight mineral note.
Taste	Citrusy freshness and sapidity are well-balanced by this wine's smoothness and sugary aftertaste. Persistent.
Serving suggestions	Excellent as an aperitif and with deep-fried vegetables, seafood salads and fish dishes, including smoked or raw fish.
Bottle size	0.75L, 1.5L, 3L