

Solicum line

“Solicum” Cuvée Millesimato Extra Dry

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

The cuvée of the best Glera grapes from our vineyards gives this Extra Dry elegance and plenty of character. An initial unexpected softness on the palate, measured and delicate, balanced by its freshness.

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|---------------------|--|---------------|---------|
| Product code | SPCU1 | Grape variety | Glera |
| Alcohol content | 11,5% vol. | Total acidity | 5,5 g/l |
| Residual sugar | 16 g/l | Serve at | 4-6° C |
| Vineyards | Combination of vineyards in the areas of San Pietro di Fioletto, Refrontolo, Col San Martino and Miane. | | |
| 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 sparkling. | | |
| Color | Straw yellow | | |
| Bouquet | White fruit, pear, plum and peach. White flowers and delicate hints of balsamic herbs, lemongrass and lemon balm. | | |
| Taste | Surprising smoothness that's measured and delicate, with a freshness that makes the perfect counterpoint. | | |
| Serving suggestions | This enhances flavoursome, fish-based first courses, such as spaghetti with clams. Great to try with cold cuts, especially raw ham. | | |
| Bottle size | 0.75L | | |



Prizes and awards



S.W.A. 2020
Bronze medal



The Prosecco
Masters 2020
Silver medal



S.W.A. 2018
Silver medal



I.W.C. 2018
Bronze medal



D.W.W.A. 2018
Bronze medal



I.W.C. 2016
Silver medal



I.W.S.C. 2016
Silver medal