SOLIGO
DAL 1957

## Line Special sizes

# Col de Mez Brut - Jéroboam

### Valdobbiadene Prosecco Superiore DOCG

Fragrant sparkling wine with fine persistent perlage, the result of a 50 days' refermentation. A pleasing finish with mineral and citrus tones.

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| Product code | SBCM5 | Grape variety | Glera |
| Alcohol content | 11% vol | Total acidity | 5,5 g/l |
| Residual sugar | 8 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** Straw yellow with greenish reflections.

**Bouquet** Fragrant with notes of grapefruit, medlar and white, crunchy fruits. Mineral notes, acacia flowers, sage and hints of fresh almond.

**Taste** Fresh, sapid and well-structured, this wine has a long finish with mineral and citrusy notes.

**Serving suggestions** Ideal for an aperitif, perfect with fried fish and vegetable-based first courses, including risottos.

**Bottle size** 0.75 L, 1.5 L, 3 L

SUSTAINABLE WINERY 3E EQUALITAS

Vegan Qualità Vegetariana®