

Col de Mez line

“Col de Mez” Extra dry

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	SECQ1	Grape variety	Glera
Alcohol content	11% vol	Total acidity	5,5 g/l
Residual sugar	16 g/l	Serve at	4-6° C
Vineyards	Produced with grapes from our vineyards on the historic Col de Mez hill.		
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	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	0.75 L, 1.5 L, 3 L		



Prizes and awards



Falstaff Trophy
Prosecco 2023
91 points



Berliner Wein
Trophy 2022
Gold medal



Asia Wine Trophy
2021
Gold medal



D.W.W.A. 2021
Bronze medal



Berliner Wein
Trophy 2021
Gold medal



50 Great Sparkling
Wines of the
World 2021
Silver medal



I.W.C. 2021
Bronze medal



Gilbert & Gaillard
2021
Gold medal - 90
points



Falstaff Prosecco
Trophy 2020
91 points



Asia Wine Trophy
2020
Gold Medal



Mundus Vini 2020
Silver Medal



S.W.A. 2019
By The Glass



Asia Wine Trophy
2019
Gold Medal



Vitae 2019
4 viti