

Col de' Salici

Prosecco di Valdobbiadene, Veneto 2007

Col de Salici was founded in 1997 by the Notari family. The winery is located in the Alpine foothills just outside of Treviso in the Veneto region. Col de Salici takes advantage of its location in the Conegliano-Valdobbiadene appellation to produce very perfumed and elegant spumante ranging from the youthful extra dry to the more complex cartizze.

Grape Varieties:	100% Prosecco
Location of Vineyards:	Produced exclusively from Prosecco grapes grown in the best DOC area vineyards
Harvest:	The grapes are picked in the middle of September
Vinification:	Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20C. Grapes coming from a single vineyard are usually vinified together. After careful tasting of various lots of base wine, the various vattings are assembled for precise blends, so as to achieve a perfect balance of all components.
Winemaker:	Col de Salici founding members
Tasting Notes:	The wine is made and submitted to careful spumante processing to enhance its bouquet. The result is an aromatic and elegant wine with a fine mousse and refined bouquet. A residual sugar content of 14 g/l makes it particularly soft.

