



## COL DI MANZA

<b>Denomination:</b>	Valdobbiadene Prosecco Superiore DOCG
<b>Type:</b>	Spumante Extra Dry Millesimato from biodynamic grapes
<b>Grapes:</b>	Glera
<b>First year of production:</b>	2005
<b>Area:</b>	Farra di Soligo hills - Veneto

### THE VINEYARD

<b>Soil type:</b>	Sandy and calcareous, not very deep
<b>Altmetry and exposure:</b>	250 m a.s.l., south exposure
<b>Vineyards age:</b>	20 years
<b>Plantation system:</b>	Guyot - Sylvoz
<b>Harvest:</b>	Hand picking

### THE CELLAR

<b>Vinification:</b>	In white, using Martinotti (Charmat) method
<b>Volume:</b>	11.5 % vol.
<b>Sugar:</b>	16 g/l

### THE TASTING

<b>Colour:</b>	Pale straw yellow with green reflections
<b>Olfaction:</b>	Floral (rose, wisteria and wildflowers) and fruity (ripe golden apple and peach)
<b>Taste:</b>	Harmonic, velvety, good body and persistence

### THE SERVICE

<b>Service temperature:</b>	8 - 10 °C
<b>Food pairing:</b>	Seafood soups, fried fish, fresh cheese, vegetable quiche, traditional biscuits and pies
<b>Shelf life:</b>	12 - 18 months

