

'SOLICUM' PROSECCO SUPERIORE CONEGLIANO VALDOBBIADENE DOCG EXTRA DRY, SOLIGO

0 | Sparkling Wine




Case Size: 6

Straw yellow in colour with greenish tinges. Delicate, lively, the notes of wild flowers and fruit blend into a harmonious whole of rare finesse. On the palate, it has beautiful and lively creamy consistency that blends well with its softness.

Vinification:

The base wine for Cuvée Solicum is obtained by fermenting the best Prosecco grapes from older vineyards within the Soligo co-operative. The grapes are hand harvested in September at medium ripeness to preserve acidity. After soft pressing and traditional fermentation in stainless steel tank, the wine is then racked and a second fermentation in autoclaves takes place to add the sparkle. This is known as the 'Charmat' fermentation.

 Italy, Veneto

Soligo

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Grape Varieties: Glera

Classification: DOCG | **ABV:** 11.5 % | **Closure:** Mushroom Cork