

ITALO CESCO

ARTIGIANO DEL VINO



1957

i COLLINARI
di ITALO CESCO

Prosecco D.O.C. Treviso

*...ma per le vie del borgo
dal ribollir de' tini
va l'aspro odor dei vini
l'anime a rallegrar.*

Giosuè Carducci (1835 - 1907)



Appellation: Prosecco D.O.C. Treviso millesimato Extra Dry

Grape variety: 100% Glera

Production zone: vines from Treviso, medium texture and clayey soil of alluvial origin, sylvoz training system, 4.500 vines per hectare, yield 120 ql/ha

Harvest: middle / end of September, hand-picked grapes

Vinification: after crushing and destemming, a gentle pressing of 0,4 atm obtain 50% of run juice. 12 days fermentation is on selected yeasts at controlled temperature of 14° C. 3 months ageing in bottle

Tasting notes: brilliant straw yellow, with fine and persistent perlage. Nose is intense, fruity and floral with golden apple and peach and white flowers notes; a fragrant scent of bread crust. Taste is fresh, round and fruity too, with a long end

Food pairing: first courses with vegetable or delicate sauces, white meat, fish, shellfish or seafood. Venetian tradition: sopressa salami or fried radicchio. Perfect as appetizer

Alcoholic content: 11% vol.

Serving temperature: ideal at 6°C, in carré stem glasses

Wine list reference: Italo Cescon artigiano del vino, Prosecco DOC Treviso millesimato Extra Dry