

BORGIO COL

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MILLESIMATO DRY

Denomination: Dry vintage sparkling white wine
Vineyard location area: every year the vineyard with the most beautiful grapes is chosen, it is therefore the result of a selection
Altitude: 250 m a.s.l.
Soil type: loamy / clay
Orientation and exposure of the vines: north-south
Cultivation system: sylvoz and double overturned
Strains / ha: 3333
Grape yield q.li/ha: 120 q.li/ha
Harvest period: mid-September
Pressing: soft
Sparkling winemaking technique: Charmat method
Malolactic fermentation: no
Maturation duration: 30 days in the bottle before commercialization
Yield of grapes into wine: 70%
Alcohol: 11.00% vol.
Sugar residue (g / l): 21
Total acidity (g / l): 6.00
Ph: 3.20
Dry extract (g / l): 17
Aphrometric pressure bar at 20 ° C: 4.50
Pairings: excellent as an aperitif
Serving temperature: 6-8 ° C
Conservation: keep in a cool room, possibly away from the light and heat sources
Scatole da 6 bottiglie
Cases by 6 bottles
Peso: 8,52 Kg. per scatola
Weight: 8,52Kg.for case
Formati: 0,75 l
Size: 0,75 l and 1,5 l

TECHNOLOGY :The harvest takes place manually in September / October with the grapes at the maximum chemical/organoleptic balance followed by soft pressing and static decantation of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for about a month, then clarified and racked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

ORGANOLEPTIC FEATURES :

It is the expression of the vineyard that produced it
Perlage: fine and persistent
Color: pale straw yellow
Bouquet: fruity
Taste: harmonious but slightly sweet.

