



Tenuta d'Asolo Progress

Country & Wine House

Col del Sol ASOLO PROSECCO Superiore DOCG Brut



VEGETALOK
AZIENDA N. 1123



Available in the Extra Brut, Brut and Extra Dry versions, it is produced with the long Charmat method (6 months) which provides for a greater permanence on the lees during the fermentation.

Col del Sol Brut is characterized by a brilliant straw yellow with a dense and compact foam. Fresh and elegant hints of wisteria, citrus peel and pear Kaiser followed by aromatic herbs such as rosemary and verbena officinalis. Enveloping on the palate, with mineral echo. Satisfying and velvety taste, captivating and savory closure. Indicated as aperitif, first and second courses of fish. It should be served at a temperature of 4/6 °C.



CHARACTERISTICS

Vine	Organic
Designation	Asolo Prosecco Superiore DOCG
Grape variety	Glera
Residual sugar	10 g/l (Brut)
Alcohol	11,5%
Format	0,75 l
Serving temperature	4/6 °C
Food pairings	Pairings Aperitifs, first courses and fish dishes
Type	Sparkling wine
Winery	Progress Country & Wine House
Region	Veneto



Società Agricola
Progress Country & Wine House
Società semplice
Via Palladio 27/C - 31011 Asolo (TV), Italy

Tel. +39 0423 078063

info@progresscountrywinehouse.com
www.progresscountrywinehouse.com