



# Tenuta d'Asolo Progress

Country & Wine House

# Col del Sol ASOLO PROSECCO Superiore DOCG Extra Brut



VEGETALOK  
AZIENDA N. 1123



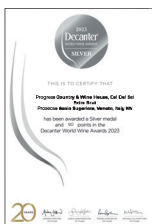
Available in the Extra Brut, Brut and Extra Dry versions, it is produced with the long Charmat method (6 months) which provides for a greater permanence on the lees during the fermentation.

Col del Sol Extra Brut, the company's workhorse, is characterized by a straw yellow with green reflections that anticipate the sip, fine and persistent bubbles. The aroma has fresh notes of lemon peel, green apple and basil. The mouthfeel is dry, fresh and persistent with a well-balanced citrus finish. Enveloping on the palate, with mineral echo. The taste is satisfying and velvety, captivating and savory. Indicated as aperitif, raw fish appetizers and fish dishes of good structure and elegance. It should be served at a temperature of 4/6 °C.



## CHARACTERISTICS

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



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