



Tenuta d'Asolo Progress

Country & Wine House



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 Dry is characterized by a bright straw yellow color and a lively silky perlage. It has excellent volume and balance and has a rich and persistent aromatic profile, embellished with delicate floral notes of broom, quintonot and dandelion. The fruity finish of apple, pear and white melon makes it unique and unmistakable. Suitable as an aperitif, combined with oriental and spicy cuisine, fresh or fragrant fruit desserts. It should be served at a temperature of 4/6 °C.



CHARACTERISTICS

Vine	Organic
Designation	Asolo Prosecco Superiore DOCG
Grape variety	Glera
Residual sugar	17 g/l (ExtraDry)
Alcohol	11,5%
Format	0,75 l
Serving temperature	4/6 °C
Food pairings	Pairings Aperitifs, oriental and spicy cuisine, fresh or fragrant fruit desserts
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