



Tenuta d'Asolo
Progress

Country & Wine House

Col del Sol

ASOLO PROSECCO Superiore DOCG

Brut



Available in the Extra Brut, Brut and Extra Dry versions, it is produced with the long Charmat method (4/5 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 verbenia 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

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|---------------------|---|
| 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 |



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