



Country & Wine House



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 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



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