



Tenuta d'Asolo
Progress

Country & Wine House



VEGETALOK
AZIENDA N. 1123

Available in the versions Extra Brut, Brut and Extra Dry, it is produced by the long Charmat method (6 months) foreseeing a longer time on the lees and addition of liquor d'expédition after re-fermentation. Characterised by a bright straw-colour and lively, silky, fizzy bubbles, it has excellent volume and balance and a rich, persistent aromatic profile, embellished by light flowery and fruity notes, expressing the specific details of its terroir of origin, making it unique and unmistakable. Indicated with aperitifs, starters, first courses, fish, fried fish, cold meats it must be served at a temperature of 6/8°C.



Col del Sol

ASOLO PROSECCO Superiore DOCG
Extra Dry



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	6/8 °C
Food pairings	Aperitifs, Starters, First courses, Fish, Fried fish, Cured meats
Type	Sparkling wine
Winery	Progress Country & Wine House
Region	Veneto



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