

**ITALO CESCO**  
ARTIGIANO DEL VINO



1957

**i COLLINARI**  
di ITALO CESCO

## Valdobbiadene

# Prosecco Superiore D.O.C.G.

*Altro il vino non è se non la luce del sole mescolata con l'umido della vite.*

*Galileo Galilei (1564 - 1642)*



**Appellation:** Valdobbiadene - Prosecco Superiore D.O.C.G. millesimato Brut

**Grape variety:** 100% Glera

**Production zone:** vines from Valdobbiadene, clayey and sandy soil of seabed origin, sylvoz training system, 4.500 vines per hectare, yield 110 ql/ha

**Harvest:** middle / end of September, hand-picked grapes

**Vinification:** after crushing and destemming, a gentle pressing at 5/6° C obtains run juice, which will ferment for 15 days at a controlled temperature of 14/5° C. 3/4 months ageing in bottle

**Tasting notes:** brilliant straw yellow, with creamy lather, small and persistent bubbles. Nose is elegant, floral, fruity and fragrant, with fresh golden apple, pear and bread crust aromas. Taste is fragrant, soft and clean, with elegant bubbles which intensify aromas, savory, with a good body

**Food pairing:** fish starters, stuffed zucchini flowers, white meat, poultry. Venetian tradition: sopressa salami or Treviso roasted pork panini

**Alcoholic content:** 11% vol.

**Serving temperature:** ideal at 6° C, in carré stem glasses

**Wine list reference:** Italo Cescon artigiano del vino, Prosecco Valdobbiadene Superiore D.O.C.G. millesimato Brut