

## COL DI MANZA - Biodynamic Grapes



<b>Denomination:</b>	Conegliano Valdobbiadene Prosecco Superiore DOCG Millesimato made with biodynamic grapes
<b>Grapes:</b>	100% Glera
<b>First year of production:</b>	2005
<b>Area:</b>	Farra di Soligo - Treviso - Veneto

### the vineyard

<b>Soil type:</b>	sandy and calcareous
<b>Altimetry and exposure:</b>	250 mt a.s.l. - south exposure
<b>Vineyards age:</b>	14 years
<b>Yield:</b>	130 q/ha
<b>Breeding system:</b>	sylvoz
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. Version Extra Dry.
<b>Volume:</b>	11.5% vol.
<b>Sugar:</b>	17 g/l

### the tasting

<b>Colour:</b>	pale straw yellow
<b>Flavour:</b>	floral with flavours of ripe apple and citrus fruits
<b>Taste:</b>	harmonic and persistent

### the service

<b>Food pairing:</b>	seafood soups, Shrimp Tempura white meat such as chicken. Pasta with delicate sauces. Fresh cheese. Try with...seared ahi tuna!
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