



TASTING NOTES

All that is right about Prosecco... The flavour profile is consistent and it offers fresh citrus and stone fruits on the nose. The bubbles are soft but persistent through the mid-palate before the wine finishes with crisp acidity. The wine is in the Brut style, and the residual sugar of 12.5 grams per liters is consistent with the previous bottling.

Col Solivo Prosecco Extra Dry

COUNTRY ABV
Italy 11.5%

REGION VARIETALS
Veneto Glera

APPELLATION
DOC Prosecco
Treviso

WINERY

Col Solivo is a prosecco created by Angela & Charles Lazzara (Founder of Volio) in partnership with a small estate winery in hills of Treviso, Italy where they live. They wanted to make a prosecco that could stand out in a crowded category for it's quality while staying at a palatable price point.

After a year of R&D, a balanced, fresh final blend that boasts delicate bubbles and enticing aromas of green apple, lemon zest, and spring flowers came to life.

Col Solivo is a multi-bottle, long brunch, afternoon-sipping-spritzes kind of Prosecco. This adds the sparkle you want in your Bellini, mimosa, or many mimosas...

CULTIVATION

The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10°C (50°F).

VINIFICATION

The base wine is transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

AGING

4-6 months in stainless steel tanks before transferred to bottle via Charmat Method.