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COL DI LUNA

## MILLESIMATO ORO PROSECCO DOC TREVISO EXTRA DRY MILLESIMATO

A delicate, aromatic sparkling wine, made from Prosecco grapes grown on the best hillsides of Cordignano, Sarmede and Fregona. In the glass, it is bright and brilliant, with a fine-grained perlage and abundant in froth. It makes a wonderful aperitif thanks to its stylish, typical bouquet, and is also an exceptional match for pasta, risotto, fish and vegetables. Best served chilled, at 8° C.

**Mousse:** generous and evanescent, with a continuous, extremely fine-grained perlage.

**Colour:** pale straw-yellow, bright and brilliant.

**Bouquet:** polished fruitiness, typically refined and delicate.

**Taste:** dry, fruity. Good persistence and structure, with excellent nose/mouth correspondene. Well-orchestrated and polished.



Wine name:	<b>MILLESIMATO ORO</b>
Appellation:	Prosecco Treviso
Classification:	Controlled Denomination of Origin (DOC)
Type:	Spumante Extra Dry
Grapes:	Prosecco
Provenance of the grapes:	Hillsides of Cordignano, Sarmede, Fregona
Vineyard altitude:	180-240 m above sea level
Soil type:	Mixed clayey, chalky soil of varying depths.
Position and exposure:	Mostly south/south-west
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer..
Training system:	Sylvoz
Planting density:	4000 vines per hectare
Yield:	Around 100 hectoliters per hectare
Harvest period:	Mid-September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Fermentation at 18-20°C. Ageing on fine lees for around 2 months.
Refermentation:	Using the Italian method, in steel autoclaves. Refermentation for around 50 days at temperatures of around 18°C.
Average analytical data:	
	Alcohol: 11.20% vol.
	Sugars: 16 g/L
	Total acidity: 5.5 g/L
	pH: 3.25
	Pressure: 5 bar
Tasting notes:	
	Perlage: Abundant, evanescent mousse with fine-grained, continuous, persistent perlage
	Colour: Pale straw-yellow, luminous and brilliant
	Aroma: Generous, with clear notes of fruit (golden delicious apples, peach, wisteria). Optimum balance between the aromatic notes and the sense of freshness.
	Palate: Dry, fruity. Good persistence and structure, with excellent nose/mouth correspondence. Well-orchestrated and polished.
Food pairing:	An excellent aperitif, it works wonderfully with snacks and shellfish-based antipasti. A great accompaniment to traditional Italian starters, particularly pasta or risotto with vegetables or fish.
Serving recommendations:	Serve at 6-8 °C. Chill in the fridge for 2 hours before serving or, better still, in an ice bucket for around half an hour.
Recommended glass:	Prosecco spumante glass. Avoid flutes, which do not enable the aromas to develop fully.
Storage:	In a cool, dark location. Do not store in the fridge for long periods.
Consumption timescale:	Millesimato Oro is a prosecco with very fruity undertones that is at its best in the year after harvesting, and continues to develop successfully over the subsequent two years. It reaches its peak around 10 months after harvesting. If properly stored, its can carry on evolving for two years after harvesting, taking on good complexity on the nose and palate.