



PRAPIAN



## COL DE L'UTIA®

PROSECCO DOCG  
VALDOBBIADENE  
BRUT  
VINO SPUMANTE

CLASSIFICATION:  
Prosecco Docg Valdobbiadene Brut

AREA OF ORIGIN:  
Tarzo - Valdobbiadene – Prapian property in the heart of  
Prosecco Production Area.

GRAPES: 100% Glera

WINE-MAKING:  
Must obtained through soft pressing by means of a horizontal  
press, followed by slow fermentation of pure must at a  
controlled temperature and thanks to selected yeasts.

AGEING:  
In steel containers at a controlled temperature.

REFINING: In bottle

PRESERVATION:  
16/20 months depending on the temperature  
and lighting of the place where it is stored.

COLOUR:  
Straw yellow with greenish reflections.

AROMA:  
Fresh and fruity, a mix of citrus fruits' and green apples'  
scents.

FLAVOUR:  
Well-balanced, with pleasant aromatic sensations, fine  
and dry finish.

ALCOHOL CONTENT: 11,5 %

TOTAL ACIDITY: 5,6-5,9 g/l

RESIDUAL SUGAR: 8-12 g/l

SERVING TEMPERATURE: 6-8 °C

GASTRONOMIC MATCH:  
An excellent aperitif served with snacks and a perfect match  
with the whole meal, in particular with delicate and  
fish-based dishes.