



PRAPIAN



## COL DE L'UTIA®

PROSECCO DOCG  
VALDOBBIADENE  
EXTRA DRY  
VINO SPUMANTE

### CLASSIFICATION:

Prosecco Docg Valdobbiadene Extr Dry

### 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:

Fruity bouquet with wisteria notes.

### FLAVOUR:

With a good and distinctive sapidity, fresh and mellow, undoubtedly elegant.

ALCOHOL CONTENT: 11,5 %

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

RESIDUAL SUGAR: 13-16 g/l

SERVING TEMPERATURE: 6-8 °C

### GASTRONOMIC MATCH:

A great aperitif and a perfect accompaniment with fish based dishes. Enjoy it at the end of the meal with some biscuits!

### AWARDS:

2019 / 2018 / 2017 - Decanter - Commended

2019 / 2018 - The Winehunter Award - Rosso

2018 / 2017 - IWC - Commended

2017 - IWSC - Silver Medal

