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NewRoad S.a.s.

Prosecco Passito - Colvendrà

Price per Unit (bottiglia): €15.08 (including 20 % tax)



GRAPE VARIETY Grape used: Marzemino from Refrontolo (Col della civetta) 100% .

ORIGIN The *Passito Colvendrà* born in an area called Refrontolo, a town placed in a hilly landscape between the Piave and Montello and always been known for the excellent weather conditions and the sweetness of its hills.

In these hills is indeed one of the most famous and important area of Italy for oenology, the "*road of prosecco*" an historic crossroads of culture (dating back to 1966) and wine culture, which with its 35 km stretches from Conegliano to Valdobbiadene.

The wine produced in this area has obtained the designation of origin, **DOC** ConeglianoValdobbiadene.

THE COMPANY

The tradition of the company Colvendrà dates back to early 1900, when Leonardo of Colletta puts roots and start a wine production in the hills of Refrontolo.

From the birth of the company are now passed many years, but Colvendrà remains faithful to the values of its tradition, which founded in the quality the reason for its success.

WINE - MAKING Obtaining a quality wine undoubtedly requires the use only of wine grape quality.

The ***Passito Colvendra*** fact is obtained from a manual and advance grape-harvest compared with its ripening to ensure a good sourness level, 120 q/hectare production.

Soft pressing to obtain just free-run juice, there is absence of maceration, or contact between juice and skins.

The fermentation, thanks to the action of yeast, transforms sugar into alcohol and other minors substances fundamental to the aroma and the structure of wine. It happens in steel tanks at a constant temperature of 18 to 20 degrees to prevent bacterial attacks.

After the fermentation, the wine undergoes a number of rackings before being stored.

The process used is called "white winemaking", which is slow and at low temperatures to not produce aromatic adulteration.

The wine will be mature after 3-5 years.

SENSORY EVALUATION SMELL delicate scent of ripe fruit, banana and grapes

TASTE/FLAVOUR soft taste, with a hint of almonds, warming COLOR gold yellow with

~~ANALYTICAL DATA~~ Alcohol: 14% vol.

SERVING SUGGESTION If served cold, excellent aperitif or dessert with biscuits, fruit tarts and pandoro

TEMPERATURE OF SERVICE Recommended serving temperature 10°C

TO BE SERVED IN A copita-shaped glass

[Vendor Information](#)

Customer Reviews: There are yet no reviews for this product.

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