



IL COLLE Prosecco Brut

REGION/ ORIGIN	Veneto/ Prosecco Treviso DOC	WINEMAKER	Fabio Ceschin
VINTAGE	NV	WINERY ESTABLISHED	1978
VARIETALS	Glera	VINEYARD(S)	Estate vines - Treviso
ALCOHOL	11%	AGE OF VINEYARD(S)	9 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay, Calcareous, Marl
AGING	No aging; Charmat method	VINEYARD(S) ELEVATION	20-40 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Sustainable
FILTER/FINING	Yes		
TOTAL SULFUR	108 mg/l		
RS	10 g/l		

Il Colle has evolved from a longstanding family tradition that started and developed in San Pietro di Feletto in the heart of the Conegliano Valdobbiadene Prosecco zone dating back to the early 1920's

The "Il Colle" estate sits at the base of the Alps in the middle of the Conegliano-Valdobbiadene D.O.C.G. where Prosecco production is everything in the Veneto. Meaning, 'the hill' in Italian, this winery takes its name from its prime location at the top of a hill separating the two communes of Conegliano and (and closer to) Valdobbiadene. A family owned winery, and one of the top quality producers in the region, they have recently expanded their facilities and production to match the determination and dedication the Ceschin family has had for over 30 years. Il Colle far surpasses all expectation of pristine and hand-crafted Prosecco, and has been given the top quality certification by I.S.O., the international body that sets quality control methodologies and certifications.

*5 C's of 'Il Colle' – signifying the new family logo
Ceschin (family name) – Colle (hill) – Cuore (heart) – Conegliano (town) – Conoscenza (knowledge)*

The *Prosecco Brut* is made from Glera grapes from the Conegliano hills. This excellent bubbly is made in the traditional Charmat method of making the second fermentation in closed tank, and bottling straight from there and under pressure. The result offers a straw-yellow color with a tantalizing perlage, a characteristic nose backed by a pleasant fruitiness. Dry and elegant on the mouth, it is a perfect aperitif but also pairs excellently with food. On the large scale of Italy's most famous sparkling wine, this is a fairly small production of Prosecco (200,000 bottles).