



Col Torront

Semi-sparkling Wine

DATA SHEET

Area of origin	Own vineyards
Grape variety	Glera
Training system	Capuccina modified
Yield per hectare	135 Q.li/HA
Harvest	Month of september exclusively by hand
Vinification	In white with soft pressing
Foaming	Charmat method

ORGANOLEPTIC CHARACTERISTICS

Visual appearance	Fine and persistent perlage. Creamy and soft foam.
Bouquet	Fruity and floral.
Taste	It has a dry taste and a quite full and harmonic body, it leaves a light bitterish taste at the end.

ANALYTICAL CHARACTERISTICS

Alcohol	11,00% Vol.
Residual sugar	13,00 g/l
Total acidity	6,00 g/l

Pairings

Considered its particular characteristics, it can elegantly be matched with the entire meal and especially fish.

Storage

An excellent storage in the dark at a temperature of 12°-16°C helps preserving its characteristics even during the second year of age.

For the wine list

Semi-sparkling Wine Col Torront.

Service temperature

At 8°-10°C it plays properly its role.