



COL FONDO BRUT NATURE Valdobbiadene Sui Lieviti Docg

Prosecco Superiore

Col Fondo (with sediment) indicates the continuing presence of yeast in the bottom of the bottle

GRAPES	100% Glera		
GROWING AREA	Hills of Conegliano Valdobbiadene.		
VINEYARD ELEVATION	180-300 metres.		
SOIL PROFILE	Diversity of soil types. Hillslopes with often calcareous clay; with relatively infertile, dry, shallow sandstones and marls, particularly at higher elevations.		
VINEYARD ASPECT	Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south-facing.		
TRAINING SYSTEM	Double arched cane. Vineyard density: 2,500-3,300 vines per hectare.		
CLIMATE	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.		
HARVEST	From 20 September to 10 October. The grapes dedicated to the production of Col Fondo are those with less acidity, the last to be harvested.		
ALCOHOL	11% vol	SERVING TEMPERATURE	7-8 °C
DOSAGE	None	RECOMMENDED GLASS	Medium-wide glass.
TOTAL ACIDITY	4.5 g/l – pH 3.20	SIZES AVAILABLE (L)	0,75 - 1,5
VINTAGE	Yes		



VINIFICATION

The clusters are pressed in pneumatic presses and the must is given a gravity settling for clarification. It is naturally fermented with cultured yeasts at 17-19°C, then the wine matures a minimum of six months sur lie in steel. The effervescence process occurs in the bottle, without any disgorging, through a re-fermentation in the spring in the darkness of the cellar, kept at a temperature of 16-17°C, in accord with the age-old Treviso tradition handed down over generations. Once the fermentation concludes, the spent yeast cells remain in the bottle as a sediment (fondo).

SENSORY QUALITIES

Col Fondo appears a straw yellow and develops a delicate, subtle bed of lingering bubbles, protean in their ever-changing behaviour. Crisp, fruity post-fermentation aromas are the first to emerge on the nose, classic to Proseccos, along with characteristic fresh-baked bread fragrances, then more complex impressions gradually appear, derived from yeast contact. On the palate too, smooth, aromatic fruit notes are the first to emerge, segueing into delicate nuances of yeastiness that add to the overall complexity. Overall, Col Fondo is clean, dry, and pleasurably bitterish.

SERVING SUGGESTIONS

Col Fondo is prized in summertime for its refreshing crispness and light delicacy. It is appreciated as a partner with fish, and with mushroom or vegetable risottos. A must-try is with pizza.



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