

Prosecco, Le Dolci Colline

£10.99

Vintage: NV

Bottle Size: 75cl

Alcohol %: 11.50%

Country: Italy

Description: 'Le Dolci Colline' (or 'rolling hills') has everything that you would expect from a really good Prosecco – superb freshness, a nice frothy mousse, wonderful fresh apples on the nose and a smooth rounded taste profile that has just the right balance between fruit and acidity.

Cepages: Glera

Group: Italy

Sub group:

Colour: Non-Vintage

Closure: Cork

Producer: Adria Vini

Website:

Organic/Bio Status:

Food / cocktail match: Serve chilled as an aperitif or with peach juice for the perfect Bellini
Add Elderflower Liqueur for a delightful summer cocktail.

Food / cocktail recipe:

Press "Honeysuckle, acacia honey, daffodils and hawthorn combine on the nose, while the delicate lemon/lime palate possesses tart acidity and good length" Sommelier Wine Awards 2014, Judges Comments
"Grassy, intense and herbal, with green apple and peardrop flavours,' said Hakkasan's Diana Rollan adding "This is dry, round and fresh. Intense, balanced and good value" Sommelier Wine Awards2013, Judges Comments



"Fresh nose, with light, mineral tones, peaches and white flowers. Ripe fruity flavours on the palate. Long finish." Decanter Awards edition, October 2012

Awards

Decanter World Wine Awards 2014 - Silver
Sommelier Wine Awards 2014 - Silver
IWSC 2014 - Bronze
Sommelier Wine Awards 2013 - Silver
Decanter World Wine Awards 2012 -
Bronze

Other Info:

Prosecco is Italy's answer to refreshing, well-made sparkling wine at a reasonable price. Made primarily in the district of Valdobbiadene near the town of Conegliano in the region of Veneto, Prosecco has quickly become one of the most successful sparkling wine types made today. Prosecco is the former name of the grape that is used to make this sparkling wine (now re-named 'Glera') and many of the best examples are 100% Glera. As this is a grape that is prized for its delicate flavours and aromatics, the wine itself is not made in the classic method made famous in the Champagne district of France. Rather, the Charmat method of sparkling wine is used to make Prosecco as the classic Champagne method would mean aging the wine for several years before release, robbing the wine of its freshness.

Made from selected parcels of Glera grapes grown northeast of Treviso. Hand harvested at optimum ripeness to give the required balance between aromatics and good acidity.

In The Winery

Gentle pneumatic pressing followed by slow, cool fermentation in stainless steel. Second fermentation in pressure tanks, lasting 4 weeks.