



TENUTA DI COLLABRIGO®

Prosecco Superiore Rive di Collalbrigo - Costa

Denominazione di Origine Controllata e Garantita
EXTRA BRUT

Wine Specifications

Varietal:	Glera 100%.
Wine Type:	Prosecco Superiore DOCG EXTRA BRUT.
Vineyards	Hill of Collalbrigo
Alcohol content:	11% vol.
Serving temperature:	10°C / 50° F.

WINEMAKER'S NOTES

Our Tenuta di Collalbrigo Prosecco Superiore DOCG Rive di Collalbrigo is the product of low-yielding vineyards in the hill of Collalbrigo, one of the 'Rive of Prosecco'. On average, our vineyards are 25-30 years old and the soil composition of clay and pebbles, on steep west-facing hills.

After the harvest, which typically occurs in mid-September, the first fermentation of the wine is spontaneous and with indigenous yeasts. The wine is then filtered using a centrifugal process. The second fermentation is triggered by inoculation of selected yeasts and, once that process has ended, the sparkling wine is cooled to -2°C / 28°F and rests on its natural lees for 90 days.

All Tenuta di Collalbrigo's wines can be considered vegan-friendly as we do not use any protein-based products at any stage of the winemaking process.

At the time of bottling, our Prosecco DOC Brut has 10g/L of residual sugar and 60-80mg/L of total sulphur.

ABOUT THE WINEMAKER

Tenuta di Collalbrigo is owned and operated by the Cosulich family, one of the world's oldest dynasties of shipowners, having been in the shipping industry for over 20 generations.

The Family acquired properties in Collalbrigo in 1938, where wines were produced for many years for private consumption. In 1967, Alberto Cosulich built the cellar and launched a business in winemaking.

In 1984, Alberto's son Francesco took over the estate, bringing the winery to actual dimensions and creating new ventures connected to Collalbrigo.

In 2018, Francesco's three sons joined the management of the estate, marking the fourth generation of family members to become wine producers in Collalbrigo.

