



TENUTA DI COLLABRIGO®

Prosecco

Denominazione di Origine Controllata e Garantita
EXTRA DRY

Wine Specifications

Varietal:	Glera 100%
Wine Type:	Prosecco DOCG BRUT.
Vineyards	Hills of Conegliano and Valdobbiadene.
Alcohol content:	11% vol.
Serving temperature:	10°C / 50° F.

WINEMAKER'S NOTES

Our Tenuta di Collalbrigo Prosecco DOCG is the product of low-yielding vineyards in the UNESCO World Heritage site of Conegliano Valdobbiadene, formed by Dolomites' glacier movements. 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 then micro-filtered. 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 15g/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.

