PREMIUM DOCG





COL DI MANZA

Organic and vegan, from biodynamic grapes

Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry Millesimato

On the sunlit hills of Farra di Soligo, the vine grows following the principles of biodynamics, in constant dialogue with both natural and subtle forces. Col di Manza is born from this balance: an Extra Dry with aromas of wildflowers and ripe fruit, a soft and enveloping sip that conveys the calm of the hills from which it comes.
It is a wine that invites you to slow down, to notice the details, to appreciate the essential beauty of things when nothing is added—and simply listen to what the land has to offer.

Certified B Corporation

Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG
Type: Spumante Extra Dry Millesimato - from biodynamic grapes
Grapes: Glera
Area: Farra di Soligo - Treviso

VINEYARD

Soil type: Loamy-sandy, calcareous, shallow
Vineyards age: Between 20 and 40 years
Training system: Guyot, sylvoz
Harvest: Hand-picked

SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Seafood soups, mixed fried fish, soft cheeses, savory vegetable tarts, traditional shortcrust pies, and cookies.

CERTIFICATIONS

VEGAN

Discover our wine

CELLAR

Vinification: White vinification with low-temperature fermentation and secondary fermentation using the Martinotti (Charmat) method.
Alcohol content: 11,5 % Alc./Vol.
Residual Sugars: 14 g/l

TASTING

Colour: Pale straw yellow with intense green reflections.
Olfaction: Scents of ripe yellow apple and peach, floral notes of rose and wisteria, and wildflowers.
Taste: Harmonious, velvety, full-bodied, with long and persistent finish.

Also available in Magnum format: **1.5 LT.**