



SOLIGO

DAL 1957

V E N E T O

PROSECCO DOC TREVISO BRUT

SOLIGO



GRAPES GLERA

REGION VENETO

HARVEST THE GRAPES ARE PICKED IN SEPTEMBER.

WINEMAKING AT THE WINERY, THE GRAPES ARE GENTLY PRESSED AND THEN UNDERGO A SLOW FERMENTATION PROCESS IN STAINLESS STEEL TANKS USING SELECTED YEASTS. THE CHARMAT TECHNIQUE IS USED TO PRODUCE THIS SPARKLING WINE.

TASTING NOTES **COLOR:** BRIGHT GREENISH YELLOW.
AROMA: AROMAS OF DRIED FRUITS SUCH AS ALMONDS AND HAZELNUTS, PAN BISCOTTO AND FLOWERS RANGING FROM ACACIA TO LILY AND LILY OF THE VALLEY. SUBTLE HINTS OF AROMATIC HERBS.
TASTE: A FRESH AND WELL-BALANCED FLAVOUR WITH A SAPID FINISH.

FOOD PAIRING PAIRINGS MARINATED FISH AND PASTA WITH SHELLFISH, PASTA DISHES WITH BUTTER AND SAGE.

AWARDS IWSC 2022, BRONZE
IWC 2022, SILVER
GILBERT & GAILLARD 2021, GOLD
I.W.S.C. 2020, BRONZE
THE PROSECCO MASTERS 2020, BRONZE
FALSTAFF PROSECCO TROPHY 2019, 91 PTS
PROSECCO MASTERS 2018, SILVER
WINE SPECTATOR 2016, 87 PTS
I.W.C. 2017, SILVER

