



Soligo

TECHNICAL SHEETS



V E N E T O

Main Office Number
+1 (727) 585 8200

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Prosecco

Treviso Brut DOC

SOLIGO

Grapes Glera

Region Veneto

Winemaking The grapes are picked in September. 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 - 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.



V 2021
• 90 IWC

- Silver, Berliner Wine Trophy 2020
- Bronze, The Drinks Business

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Allungo Brut

Cuvée Millesimato

SOLIGO

Grapes White wine varieties from our area.

Region Veneto

Winemaking The grapes are picked in September. At the winery, the bunches are gently pressed and 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 of straw yellow with greenish reflections.
Bouquet of hawthorn blossom, lemon balm, pear, and plum.
Fresh to the taste, with aromas of white-pulp fruits accompanied by a mineral finish.

Food Pairing Perfect for an aperitif accompanied by appetisers, starters and canapés.

