



Extra Brut Ø Valdobbiadene DOCG

PRODUCER'S STORY

Col Vetoraz lays on the very top of the homonymous hill next to the "Mont" of Cartizze in S. Stefano di Valdobbiadene.

We are on one of the highest spots in Cartizze, 400 metres above sea level, from where the sight can recognize the entire area, the hamlet "Fol" on the east side and the hamlet "Sacol" on the west side.

Miotto Family settled down in Col Vetoraz in 1838 and started growing vines (Valdobbiadene DOCG and Valdobbiadene Superiore di Cartizze DOCG).

In 1993 Francesco, a direct descendant of Miotto family, together with Paolo De Bortoli and Loris Dall'Acqua established the current Col Vetoraz, creating a heterogeneous and stimulating workgroup.

In these last years the growth in experience of Col Vetoraz has been renowned and we think we have reached a good starting point in order to contribute to the identification and qualification of our wonderful land.

WINEMAKER'S NOTES

Produced in the hillside vineyards with ideal exposure in the Valdobbiadene area. Extremely dry, but still velvety and round, with hints of fruit and flowers.

WHAT DOES IT TASTE LIKE?

Scents of rose, citrus fruit, acacia, vine blossom, white peach, pear and apple. Extremely dry, but still velvety and round.

WHAT TO DRINK IT WITH?

Perfect as an aperitif. It is perfectly matched with shells and shellfish.

WHAT'S IN IT?

VINTAGE	NV
GRAPE VARIETY	100% Glera
REGION	Veneto, Italy
WINEMAKER	Loris Dall'Acqua
ALCOHOL (ABV)	11.5%
STYLE	Extra Dry Ø
FARMING	Sustainable
AWARD	