



# TOLOMEO

## GRAPE VARIETIES

100% Glera.

## PRODUCTION AREA

Hills of the Valdobbiadene.

## ELEVATION

400 m asl.

## SOIL TYPE

Medium-textured, rocky, sandy and loamy.

## TRAINING SYSTEM

Casarsa.

## VINEYARD LAYOUT

Traditional 2,60 x 1,00 m.

## AVERAGE VINE AGE

30 years.

## HARVESTING

Last fortnight of September.

## VINIFICATION

First-pressing must, low temperature fermentation.

## Prosecco DOC Extra Dry Millesimato

## ALCOHOLIC FERMENTATION

Natural temperature in tank, 15 °C with natural yeasts.

## COLOR

Bright straw yellow.

## PERLAGE

Persistent and extra-fine.

## BOUQUET

Intense with hints of apple, lemon, grapefruit and peach.

## TASTE

Good structure, soft, balanced, fresh, harmonic and persistent.

## SERVING SUGGESTIONS

Delicate pasta dishes, white meats and fish, fries and cheese. Excellent pairing with raw fish, oysters and shellfish. Classic aperitif served with fried seasonal vegetables.

## SERVING TEMPERATURE

6-8 °C.

## ALCOHOLIC STRENGTH

11% vol (depending on vintage).

## PACKAGING

6 bottles 750 ml/box.

## AWARDS

**Tolomeo 2017** - Gold Medal Award  
Sommelier Challenge 2018.

