



COLLIO COLLIO DOC



Imagine the charm and the mystery of a first meeting: how much there is to discover, moment by moment. Imagine closing your eyes to feel all the sensuality and energy unleashed by that single instant. Then imagine a wine that can give you all these sensations in a single taste, each time you want, not only at the first meeting, but forever.

This is Collio.

Collio Collio DOC is the highest expression of the territory, a canvas onto which each producer creates his or her own image of the best white wine of the region. You must taste the blend that each producer has created in order to comprehend its meaning. The more familiar you are with Collio, the more you will recognize the signature of both the producer and the territory.

And here's a secret: Collio blends wines are like a beautiful woman with a fascinating personality. You can fall in love with her when she is young, but you will still appreciate her over the years.

At center stage always: Collio Collio DOC

YOU WILL FALL IN LOVE WITH COLLIO!

CARATTERISTICHE GENERALI

GENERAL CHARACTERISTICS OF THE COLLIO BLAND

AREA OF PRODUCT

Collio area, region of Friuli Venezia Giulia, Italy.

SOIL COMPOSITION

Ponca: marl and sandstone of mid-eocene origin.

GRAPES

Locally cultivated white grapes.

Proprietary blend by each producer.

VINIFICATION

Some are matured in stainless steel barrels, others in oak barrels, others in amphorae. The aging period depends on the wine variety and the producer.

WINE

Lingering mineral tones as a clear expression of terroir.

Balanced acidity, complex nose and broad palate.

Some have deep woody and toasted tones, while others are fresh and fragrant on the palate.

SERVING TEMPERATURE

Should be served cool but not too cold, 55-60 degrees F.

ALCOHOL

Between 12 and 14%.

ACIDITY

Balanced.