

COL *dei* FRANCHI



CAJ

PROSECCO

PROSECCO D.O.C. MILLESIMATO
(D.O.C.) Controlled Origin Denomination

100% Glera
Hills of the Province of Treviso

The vinification of these grapes, after strictly manual harvesting, is done in compliance with traditional techniques using modern technologies, to always ensure a product as genuine as sought.

Pale straw yellow with fine and persistent perlage.

It expresses notes of ripe apple, white peach and hints of rose petals.

Rich and creamy, it is fine and dry. Fresh and drinkable, it releases notes of ripe apples.

Alcoholic content - 11,5%
Serving temperature - 6/8 °C
Residual sugar - 14,1 GR/L (Extra Dry)

Ideal with appetizers and pastry in general. Also perfect as an aperitif.



COL *dei* FRAN CHI



CAJ

VALDOBBIADENE

PROSECCO SUPERIORE
D.O.C.G.

PROSECCO SUPERIORE DOC.G. MILLESIMATO
Controlled and Guaranteed Origin Denomination

100% Glera
Valdobbiadene's hills

Vinification in white with soft pressing, static decantation of the must, fermentation at controlled temperature (16/18 °C) with selected yeasts, fermentation in autoclave for 30/40 days with the Martinotti method.

Pale straw yellow with fine and persistent perlage.

Perfume of acacia flowers and rose petals, with fruity hints of yellow peach and ripe apple.

Harmonious taste, elegant and soft on the palate, balanced, with excellent aromatic persistence. Gentle fruity flavors, combined with delicate hints of yeast. Dry and pleasant taste linked to a slight residual sugar.

Alcoholic content - 11,5%
Serving temperature - 6/8 °C
Residual sugar - 8 GR/L (Brut)

Ideal for starters based on fish and shellfish.
Accompanies the meal nicely.
Great as an aperitif.





CAJ

PROSECCO
D.O.C.

Rosé

PROSECCO DOC ROSÉ MILLESIMATO

(D.O.C.) Controlled Origin Denomination

85% Glera 15% Pinot Noir

Hills of the Province of Treviso

Separate vinification with soft pressing of the grapes, static decanting and fermentation at 18 °C with yeasts selected for the glera and maceration in red for the Pinot Noir. The cutting of the wines for the rosé base, before the second fermentation in autoclave with Martinotti method for 60 days.

Bright soft pink. The perlage, thanks to the long stay on the lees, appears fine and persistent.

Delicate aromas, reminiscent of wisteria flowers and white fruit, together with hints of small red fruits such as cherry and currant.

It has an excellent balance between Glera grapes and the light structure given by Pinot Noir, finally being creamy, persistent and sapid. Perfect correspondence between smell and palate, the red fruit returns predominant in the mouth. Perlage perceived to the taste in a decisive but refined way.

Alcoholic content - 11,5%

Serving temperature - 6/8 °C

Residual sugar - 10 GR/L (brut)

Ideal as an aperitif, it is best expressed with all raw and fish dishes, fine and decisive, accompanies perfectly even more or less aged cheeses.



COL dei FRANCHI



CAJ

GRAN CUVÉE
Millesimato

VINO SPUMANTE BRUT MILLESIMATO

Blend of selected white grapes.

Vinification of selected grapes, fermentation at a controlled temperature, with the Charmat method.

Pale straw yellow with greenish reflections.

White fruit notes embellished with elegant floral hints.

Fresh, young, lively and gentle on the palate.

Alcoholic content - 11,5%

Serving temperature - 6/8 °C

Residual sugar - 10,1 GR/L (Brut)

Ideal as an aperitif and to accompany raw fish and fish dishes.



COL dei FRANCHI



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VALDOBBIADENE
Prosecco Superiore D.O.C.G.

PROSECCO SUPERIORE DOC.G. MILLESIMATO
Controlled and Guaranteed Origin Denomination

100% Glera
Valdobbiadene's hills

Soft pressing, static decanting of the must, fermentation at a controlled temperature (16/18 °C) with selected yeasts, fermentation in an autoclave with a temperature of 16 °C.

Pale straw yellow with fine and persistent perlage.

Fruity aroma of ripe apple and peach yellow paste with notes of citrus.

Lively, fresh and elegant taste. Balanced, with excellent aromatic persistence. Gentle fruity flavors, combined with delicate hints of yeast. Dry and pleasant taste linked to a slight residual sugar.

Alcoholic content - 11,5%

Serving temperature - 6/8 °C

Residual sugar - 14,1 GR/L (Extra Dry)

Ideal for white meat and fish.
Accompanies the meal nicely.
Great as an aperitif.





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PROSECCO D.O.C.
Rosé

PROSECCO DOC ROSÉ MILLESIMATO

(DOC) Controlled Origin Denomination

85% Glera 15% Pinot Noir

Hills of the Province of Treviso

Separate vinification with soft pressing of the grapes, static decanting and fermentation at 18 °C with yeasts selected for the glera and maceration in red for the Pinot Noir. The cutting of the wines for the rosé base is done before the second fermentation in autoclave with Charmat method for 60 days.

Bright pale pink with fine and persistent perlage.

Intense, delicate and captivating fragrance with an excellent persistence, pleasant and fragrant with delicate notes of cherry and small red fruits.

Light, soft and balanced taste in the mouth this prosecco is fresh and fruity, with a good aromatic persistence. It is perceived a perfect correspondence between smell and palate, red fruit back predominant in the mouth.

Alcoholic content - 11,5%

Serving temperature - 6/8 °C

Residual sugar - 11 GR/L (Brut)

Excellent accompaniment for fresh cheeses and fish dishes, pasta dishes or soups.
Perfect as an aperitif.

