



Balancing 3 generations of winemaking tradition with leading edge cultivation techniques, owner/winemaker Giorgio Colutta leads his team in producing some of the most graceful wines in the eastern hills (Colli Orientali) of Italy's Friuli region. Using organic, biodynamic, and renewable energy practices in the vineyard and the cellar, Colutta strives to be a benchmark in a new era of wine-making, focusing on infusing regional distinctiveness into wines crafted with a eye toward sustainability and rooted in the beauty and power of terroir. With a fine and persistent perlage, the Colutta Prosecco Brut is an elegant, aromatic expression showing classic floral and yeast notes.

Region & Classification

- |country| Italy
- |region| Friuli
- |sub-region| Friuli Colli Orientali
- |municipality| Buttrio
- |classification| DOC

Wine Data

- |varietal| 100% Glera
- |alcohol| 11.09%
- |pH| 3.2
- |acidity| 5.81 g/L
- |residual sugar| 11.52 g/L

Terroir & Cultivation

- |soil| Eocene clay
- |exposure| Southeast
- |elevation| 100m
- |farming practices| Organic and biodynamic farming practices; double arched cane vine training system
- |harvesting| September
- |age of vines| 10 years
- |yield| 18,000 kg/ha

Vinification & Aging

- |fermentation| Soft pressing followed by refrigeration, settling, and racking of the cleaned must; fermented with selected yeasts at a controlled temperature of 17° C; second fermentation in 25 hl barrels for 60 days
- |aging| Aged 4-6 months before release
- |production| 6,660 bottles

