



COL CREDAS	BOSCO DI GICA	GARBÈL	DEI CASEL	VIGNETO GIARDINO
Valdobbiadene DOCG	Valdobbiadene DOCG	Prosecco DOC Treviso	Valdobbiadene DOCG	Valdobbiadene DOCG
Production area: Rive di Farra di Soligo	Production area: Valdobbiadene docg	Production area: Province of Treviso	Production area: Valdobbiadene docg	Production area: Rive di Colbertaldo
Vineyard: hilly, S-SE facing, 980-1120 ft	Vineyards: hilly, around 560-920 ft	Vineyards: flat and hilly, around 420-560 ft	Vineyards: hilly, around 560-920 ft	Vineyard: hilly, SE facing, 620-840 ft
Size: 3 acres	Size: different vineyards	Size: different vineyards	Size: different vineyards	Size: 9,20 acres
Style: Brut	Style: Brut	Style: Brut	Style: Extra Dry	Style: Dry
Residual Sugar: 4 g/l	Residual Sugar: 10 g/l	Residual Sugar: 13 g/l	Residual Sugar: 16 g/l	Residual Sugar: 20 g/l
Harvest & first fermentation: September-October	Harvest & first fermentation: September-October	Harvest & first fermentation: September-October	Harvest & first fermentation: September-October	Harvest & first fermentation: September-October
Second fermentation: 1 in 2012, 2 in 2013	Second fermentation: approx 30 every year	Second fermentation: approx 30 every year	Second fermentation: approx 18 every year	Second fermentation: approx 7 every year
Production method: Metodo Italiano (Charmat)	Production method: Metodo Italiano (Charmat)	Production method: Metodo Italiano (Charmat)	Production method: Metodo Italiano (Charmat)	Production method: Metodo Italiano (Charmat)
Vintage: vintage dated	Vintage: non vintage	Vintage: non vintage	Vintage: non vintage	Vintage: vintage dated
Total production: 575 cs, 1.180 cs in 2013	Total production: 21.700 cs	Total production: 24.000 cs	Total production: 9.500 cs	Total production: 3.700 cs

