



Since ancient times, when the current sparkling wine-making technologies in autoclave (pressurized tank) didn't exist, Prosecco was bottled with its own yeasts, and then it was left to rest in the house's cellar.

During this period refermentation took place in the bottle, remaining sugars turned into twisting bubbles, and so the Prosecco, after a few months, became fizzy. The wine was ready to be tasted with its own refermentation's yeasts, which were lying at the bottom of the bottle, that's where the name "Col Fondo" comes from (Sur-lie).

Malibran commits itself to rediscovering ancient tastes, offering this kind of Prosecco just as it was made in ancient times.

## *Sottoriva ColFondo*

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### GRAPE VARIETIES

*Glera IGT del colli trevigiani. Semi-sparkling Wine ColFondo*

### WINEMAKING

*The grapes are selected in the vineyard during the harvest and arrive at the winery in small boxes. No de-stemming. The entire grapes are dropped into the press machine intact. The crushing process is "gentle" and in a reduced environment in order to preserve the wine and to avoid contact with the oxygen. Fermentation at 20°C, 2-3 rackings, a small amount of sulphites and malolactic fermentation in the tank in autumn.*

### AGEING

*ColFondo means "with yeast" and it refers to the original wine-making process of Prosecco. ColFondo is traditionally bottled in March and April (during Easter time), fermented and then bottled for three months in dark and cool cellars. The wine turns up a little bit hazy, given the presence of its natural yeasts.*

### ANALYTIC DATA

*Sugar content: zero*

*Alcohol content: 11 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Pale straw yellow. Intense and complex aroma.  
Scents of ripe fruit, bread crust and yeasts.  
Well-balanced and marked extra-brut flavour.*

#### GASTRONOMY

*Excellent to accompany a full meal, ideal with fish dishes.*

*Serving temperature 8-10 °C*

#### AVAILABLE FORMATS

*75 cl*

#### AWARDS

[\*award #1\*](#)



#### FOR A BETTER TASTING

*Before the tasting, the Sur-lie should rest upright for a few days, to allow yeasts to fall down to the bottom of the bottle; it should be poured into a decanter and we suggest pouring the remaining yeasts into a glass, so that you can have a taste of the Prosecco's heart, the heady refermentation scent and the memory of a past that still lives in the modern sparkling wine-making process technologies.*



