

Each ColdeRove's
bottle has a
story



COLdeROVE
VALDOBBIADENE



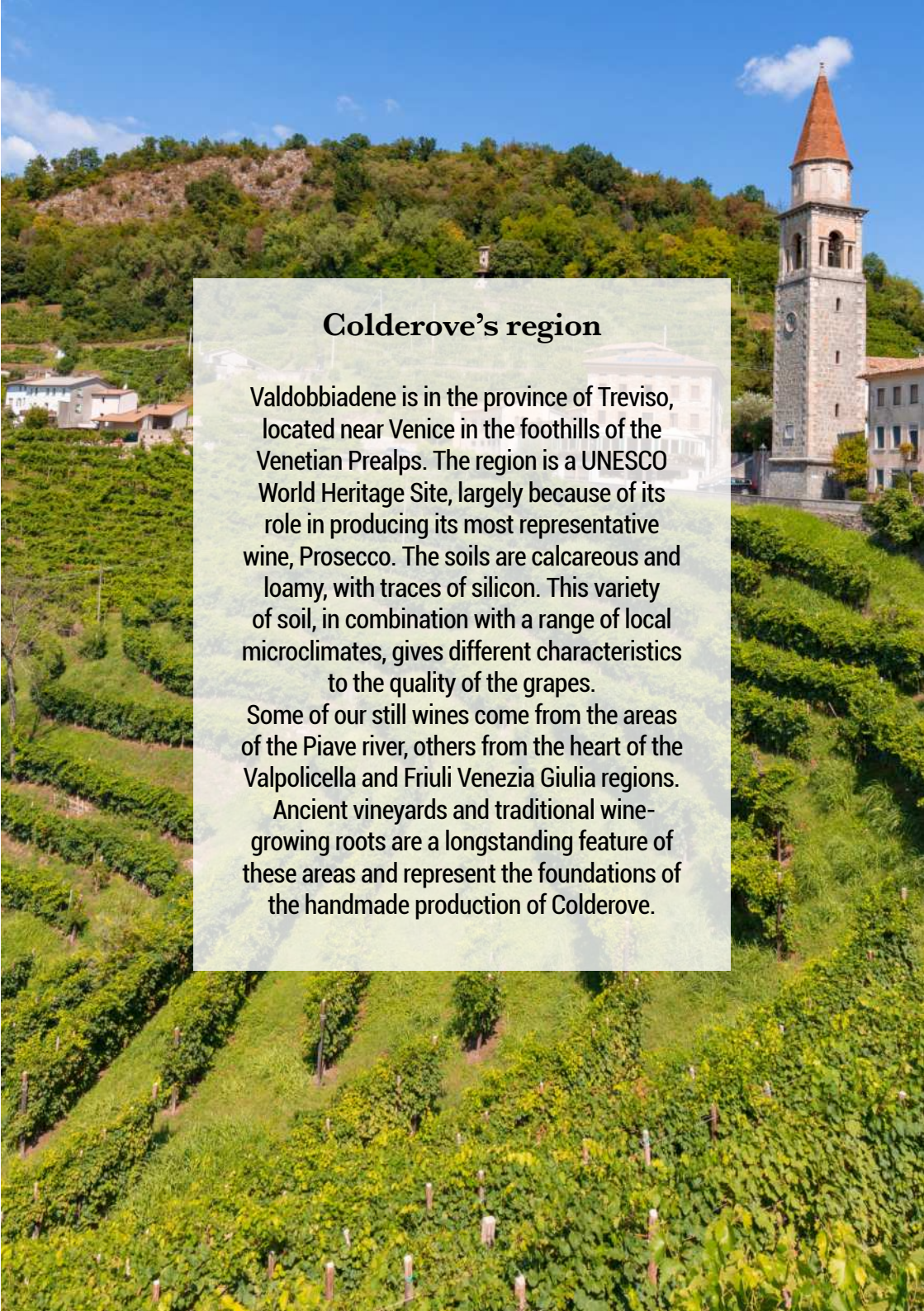
Colderove and its people

We are proud to present our wines to you. Welcome to the world of Colderove.

Colderove is an artisanal winery founded in 1994 in Valdobbiadene. Thanks to our expert team of farmers, agronomists, winemakers, cellarmen, warehousemen and salesmen we have a growing clientele.

We produce and select pleasant wines with great passion and respect for our tradition and territory.





Colderove's region

Valdobbiadene is in the province of Treviso, located near Venice in the foothills of the Venetian Prealps. The region is a UNESCO World Heritage Site, largely because of its role in producing its most representative wine, Prosecco. The soils are calcareous and loamy, with traces of silicon. This variety of soil, in combination with a range of local microclimates, gives different characteristics to the quality of the grapes.

Some of our still wines come from the areas of the Piave river, others from the heart of the Valpolicella and Friuli Venezia Giulia regions.

Ancient vineyards and traditional wine-growing roots are a longstanding feature of these areas and represent the foundations of the handmade production of Colderove.

Prosecco Legatura DOC Treviso

Slightly sparkling white

Area	Treviso Doc
Grape	Glera
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> pale yellow, clear and bright. <i>Aroma:</i> floral notes of apple and acacia's honey. <i>Flavour:</i> pleasant with notes of apple taste, almond and peach.
Food matches	With appetizers, pasta, white meat and fish.
Serving temperature	6-8 °C
Alcohol	10,5% vol.



Slightly Sparkling Wines

Spago Colderove Frizzante

Slightly sparkling white

Area	Triveneto
Grape	A blend of white selected grapes
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> pale yellow. <i>Aroma:</i> fruity with notes of golden apple. <i>Flavour:</i> pleasantly fresh whit hint of peach and pear.
Food matches	An excellent aperitif. Whit white meats and fish, vegetables, mushrooms and cold meats.
Serving temperature	8 °C
Alcohol	11% vol.



Rosè Legatura delle Venezie IGT

Slightly sparkling white

Area	Triveneto
Grape	White and red selected grapes
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> pink with glistening reflections. <i>Aroma:</i> scents of rose, raspberry and cherry. <i>Flavour:</i> fruity bubbles leave a lasting fresh sensation.
Food matches	Excellent as an aperitif. It pairs well with white meats, mixed grills, fish and baccalà.
Serving temperature	8-10 °C
Alcohol	11% vol.



Slightly Sparkling Wines

Spago Rosso Raboso Veneto IGT

Slightly sparkling white

Area	Veneto
Grape	Raboso
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> intense red with bright purple reflections. <i>Aroma:</i> notes of cherry. <i>Flavour:</i> the grape's natural sharpness is carefully softened through the winemaking process, and makes the wine pleasant.
Food matches	It is excellent with grilled meats and fish. A pleasant summery wine.
Serving temperature	8-10 °C
Alcohol	10,5% vol.



Slightly Sparkling Wines

Nuvola di fiori frizzante col fondo

Slightly sparkling white

Area	Triveneto
Grape	Blend of selected white grape
Production method	Fermentation of the must at a controlled temperature and by the creation of a blend containing only the right amount of acidity to allow ideal refermentation conditions of the yeast in the bottle.
Characteristics	<i>Sensory profile:</i> pale yellow with green reflections, pleasantly dry on the palate, with remarkable fruity notes of golden apple.
Food matches	A good aperitif, with fish dishes and white meats.
Serving temperature	6-8 °C
Alcohol	11% vol.



Marzemino Legatura del Veneto IGT

Slightly sparkling red wine sweet

Area	Veneto Igt
Grape	Marzemino
Production method	The use of pumps during the fermentation process provides a sweet moderate alcohol content. Sparkling process by the Martinotti-Charmat method.
Characteristics	<i>Colour:</i> intense ruby red. <i>Aroma:</i> pleasantly fruity fragrance. <i>Flavour:</i> medium to full bodied flavour with hints of forest fruits.
Food matches	A sociable wine, it goes well with fruit, cheeses and cakes.
Serving temperature	8-10 °C
Alcohol	10% vol.



Slightly Sparkling Wines

**Valdobbiadene Prosecco
Superiore DOCG Extra Dry**
Sparkling

Area	Docg Valdobbiadene
Grape	Glera
Production method	It's harvested by hand. The grapes are softly pressed. Martinotti-Charmat method for the sparkling process.
Characteristics	<i>Colour:</i> pale yellow. <i>Aroma:</i> fragrant with a predominance of apple and pear. <i>Flavour:</i> pleasant bouquet with hints of apricot.
Food matches	As an aperitif or as an accompaniment to fish dishes.
Serving temperature	6-8 °C
Alcohol	11% vol.



Prosecco Extra Dry DOC Treviso

Sparkling

Area	Prosecco Doc Treviso
Grape	Glera
Production method	The grapes are softly pressed. Martinotti-Charmat method for sparkling process.
Characteristics	<i>Colour:</i> bright pale yellow. <i>Aroma:</i> scents of fruits and flowers, honey, acacia and apricots. <i>Flavour:</i> silky-smooth and extremely pleasant to drink.
Food matches	With any food for every time of the day.
Serving temperature	6-8 °C
Alcohol	11% vol.



Sparkling wines

Prosecco Brut
DOC Treviso
Sparkling

Area	Treviso
Grape	Glera
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> bright pale yellow. <i>Aroma:</i> hints of liquorice, acacia honey and apple. <i>Flavour:</i> fresh and balanced taste.
Food matches	A pleasant aperitif. It goes well with fish, mushrooms and vegetables.
Serving temperature	6-8 °C
Alcohol	11% vol.



Sparkling wines

Tre Gran Cuvée Spumante Extra Dry

Sparkling

Area	Triveneto
Grape	Blend of selected grapes
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> pale yellow with green reflection. <i>Aroma:</i> apple, peach and honey. <i>Flavour:</i> dry and pleasantly bitter taste, tiny perlage, intense and persistent.
Food matches	Ideal for aperitifs and appetizers.
Serving temperature	6-8 °C
Alcohol	11% vol.



Sparkling wines

Tre Extra Rosé
Spumante Extra Dry
Sparkling

Area	Triveneto
Grape	Blend of selected red grapes
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> bright pink colour with violet reflections. <i>Aroma:</i> fruity, reminiscent of raspberry, pink grapefruit and red currant. <i>Flavour:</i> fresh and intense, with a persistent perlage.
Food matches	Excellent as an aperitif and to accompany all dishes, particularly shellfish and fish.
Serving temperature	6-8 °C
Alcohol	11% vol.



Amarone della Valpolicella

DOCG

Red wine

Area	Valpolicella DOCG
Grape	Molinara, Corvina and a small part of native grapes
Production method	Amarone Colderove comes from the drying of selected grapes. The following soft pressing and fermentation at controlled temperature precede the ageing in barriques.
Characteristics	<i>Sensory profile:</i> wine of great structure. Intense ruby colour; it's a full bodied wine with persistent scent of cherries, red berries, tobacco, licorice and various spices.
Food matches	Red meats, game and cheeses.
Serving temperature	18 °C
Alcohol	15% vol.



Valpolicella Ripasso DOC Superiore

Red wine

Area	Corvina, Corvinone and Rondinella
Grape	Valpolicella DOC
Production method	The grapes are softly pressed. The maceration on the skins and subsequent fermentation give rise to this nectar which is made to flow over the Amarone marc to enhance its characteristics and structure.
Characteristics	<i>Sensory profile:</i> intense aroma of forest fruits, cherries and plums.
Food matches	Ideal to accompany robust dishes and tasty meats such as lamb, game and roasts in general.
Serving temperature	18 °C
Alcohol	14% vol.



Still wines

Lugana DOC

White wine

Area	Garda Veronese DOC
Grape	Turbiana (Trebbiano di Lugana)
Production method	Soft pressing of pure Turbiana grapes with cryomaceration before the first fermentation. After various filterings and decanting, it is bottled young.
Characteristics	<i>Sensory profile:</i> Straw-coloured wine with light greenish reflections. It has an elegant and intense bouquet with floral notes and hints of almond. The taste is full, fresh, with slightly citrus flavours and good sapidity.
Food matches	Fish and white meat.
Serving temperature	8-10 °C
Alcohol	13% vol.



Refosco della Venezia Giulia IGT

Red wine

Area	Triveneto
Grape	Refosco
Production method	This Refosco is obtained by soft pressing of well ripe grapes.
Characteristics	<i>Sensory profile:</i> an intense ruby red colour. It is vinous, sapid and reminiscent of small berries, raspberries and wild blackberries. It has a dry and persistent aftertaste.
Food matches	It is ideal with game, mature cheeses and roasts.
Serving temperature	18-20 °C
Alcohol	13% vol.



Ribolla Gialla della Venezia Giulia IGT

White wine

Area	Triveneto
Grape	Ribolla Gialla
Production method	Soft pressing and subsequent maceration at 5 °C.
Characteristics	<i>Sensory profile:</i> Artisanal care added to modern oenological equipment give origin to this excellent white wine with an intense straw yellow colour and greenish reflections. The scent is fruity and floral. Reminiscent of wild flowers and hints of green apple with citrus notes. On the palate it is pleasantly fresh, sapid with minerality.
Food matches	With raw fish, seafood, risottos, white meats and cheeses.
Serving temperature	8-10 °C
Alcohol	12,5% vol.



Raboso Rosso 917

Foglia Oro

Aged red wine

Area	Treviso
Grape	Raboso
Production method	The grapes are harvested late in the season when the vine leaves have turned golden colour, hence the wine's name. The grapes are selected, fermented with the skins for about two weeks and carefully aged in oak barrels. This gives the wine a velvety taste.
Characteristics	<i>Colour:</i> bright ruby red with purple reflections. <i>Aroma:</i> it is reminiscent of ripened cherries and wild berries. <i>Flavour:</i> velvet to the palate with a lingering aftertaste.
Food matches	Red meats and cheeses.
Serving temperature	18 °C
Alcohol	13% vol.



Assolo Cabernet Franc del Veneto IGT

Red wine

Area	Veneto
Grape	Cabernet Franc
Production method	Red wine making method with fermentation at controlled temperature.
Characteristics	<i>Sensory profile:</i> dry on the palate, with good body, this Cabernet Franc initially expresses notes of freshly cut grass, afterwards of marasca, raspberry and spices.
Food matches	Whether young or aged, this wine fits with game and red meats as well as cheeses.
Serving temperature	18 °C
Alcohol	12% vol.



Cangiante Merlot

del Veneto IGT

Red wine

Area	Veneto
Grape	Merlot
Production method	Red wine making method with fermentation at controlled temperature.
Characteristics	Sensory profile: an intense ruby coloured with scents of red berry and hints of wild herbs, flavourful and velvety on the palate with good texture.
Food matches	With roasts, bird game, red and white meats as well as seasoned cheeses.
Serving temperature	18 °C
Alcohol	12% vol.



Accordo Pinot Grigio

delle Venezie DOC

White wine

Area	Veneto
Grape	Pinot Grigio
Production method	Fermentation at a controlled temperature.
Characteristics	<i>Sensory profile:</i> straw yellow colour with copper-tone reflections; dry on the palate with a generous bouquet of hay, roasted almonds and vague notes of sage.
Food matches	An accompaniment to meat, starters, soups and fish.
Serving temperature	8-10 °C
Alcohol	12% vol.



Rondò Chardonnay

del Veneto IGT

White wine

Area	Veneto
Grape	Chardonnay
Production method	Fermentation at a controlled temperature.
Characteristics	<i>Sensory profile:</i> straw yellow with slight green reflections; very elegant on the palate and nose. Fruity notes reminiscent of a golden yellow apple and hints of acacia flowers.
Food matches	A good aperitif, a fine accompaniment to appetizers, vegetable, pasta or risotto and fish.
Serving temperature	8-10 °C
Alcohol	11,5% vol.



Allegro

Lively red

Area	Triveneto
Grape	A cuvée of selected grapes with a dry taste but animated by its micro-bubbles.
Production method	Soft pressing and maceration at 5 °C. Charmat-Martinotti for making it petillant.
Characteristics	<i>Sensory profile:</i> Vinous, with hints of red berries. Smooth and harmonious, medium-round body.
Food matches	Versatile, suitable with cold meat, first courses to grilled pork.
Serving temperature	10-14 °C
Alcohol	11,5% vol.



Brioso

White wine

Area	Veneto
Grape	Glera IGT
Production method	Soft pressing and maceration at 5 °C. Charmat-Martinotti for making it petillant.
Characteristics	<i>Sensory profile:</i> Light and lively wine with pleasant acidity that makes it fresh and savory. Fruity aroma with reminiscences of golden apple, acacia and flowers.
Food matches	With meat and fish appetizers, first courses and soups, raw fish and shellfish.
Serving temperature	6-8 °C
Alcohol	10,5% vol.



Rosso

di Casa Mia

Red wine

Area	Triveneto
Grape	Red grape varieties
Production method	Fermentation at a controlled temperature and soft pressing of the skins.
Characteristics	<i>Sensory profile:</i> ruby red, round and soft while still maintaining the characteristics of a dry wine on the palate; fragrances recall forest berries, accompanied by notes of wild herbs.
Food matches	With red and white meats and cheeses. A good daily dining companion.
Serving temperature	18-20 °C
Alcohol	11% vol.



Bianco
di Casa Mia
White wine

Area	Triveneto
Grape	Selected white grapes
Production method	Fermentation at a controlled temperature and a soft pressing of the skins.
Characteristics	<i>Sensory profile:</i> straw yellow colour, it's a pleasant dry and fruity wine.
Food matches	It's suitable for any kind of food.
Serving temperature	8-10 °C
Alcohol	11% vol.



Rosè

di Casa Mia

Rosè wine still

Area	Triveneto
Grape	Red and white grapes
Production method	Fermentation at a controlled temperature.
Characteristics	<i>Sensory profile:</i> cherry pink colour, it's dry, fresh and sapid on the palate. Its fine but intense bouquet has a floral and fruity scent.
Food matches	Appetizers, soups, white meats and fish.
Serving temperature	12 °C
Alcohol	11% vol.



Olio extra vergine di oliva

This oil is made with selected varieties of Italian olives. A process of filtration and natural decanting ensures the best preservation and perfect maintenance of quality. This extra virgin olive oil has low acidity with an aromatic, concentrated and delicate profile.

Bottle contents: 1000cl.

Olio extra vergine di oliva Cultivar

A long experience achieved with care and passion, year after year, harvest after harvest, allows the creation of this precious recipe which involves the union of four types of 100% Italian olives: oliarola, biancolilla, taggiasca. The maximum guaranteed acidity is 0.25.

Bottle contents: 75cl.





Colderove Baloon
22.5 oz height 22 inch



Universal Glass Colderove
15.48 oz height 22 inch



Decanter
52.79 oz height 12.60 inch



Professional Waf Corkscrew



Stopper



Somelier Corkscrew



Apron with pocket



5 Bottles Wine Cooler
height 10.31 inch - neck width
12.60 inch base width 9.80 inch



Single Bottle Wine Cooler
height 10.31 inch -
neck base width 6.30 inch
width 8.26 inch



Counter top
base 8.27 inch - height

Professional tools

COLdeROVE

VALDOBBIADENE



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Reference UK Market Mr. Luigi Bolzon luigi.bolzon@colderove.com
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Millesimato
Extra Dry
Sparkling

Area	Veneto
Grape	Blend of white grape varieties
Production method	Martinotti-Charmat
Characteristics	<i>Colour:</i> bright yellow straw colour. <i>Flavour:</i> soft and fresh with a persistent perlage.
Food matches	Excellent as an aperitif and to accompany all dishes, particularly fish.
Serving temperature	6-8 °C
Alcohol	11,5% vol.



Sparkling wines