



SOLIGO

SPUMANTI DAL 1957

COMPANY PROFILE

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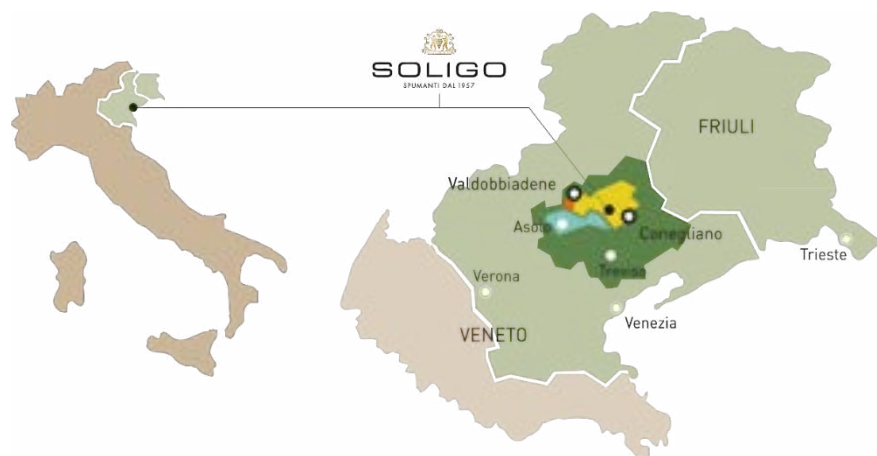
WE REPRESENT A TERRITORY

where wine is excellence, identity and vocation.

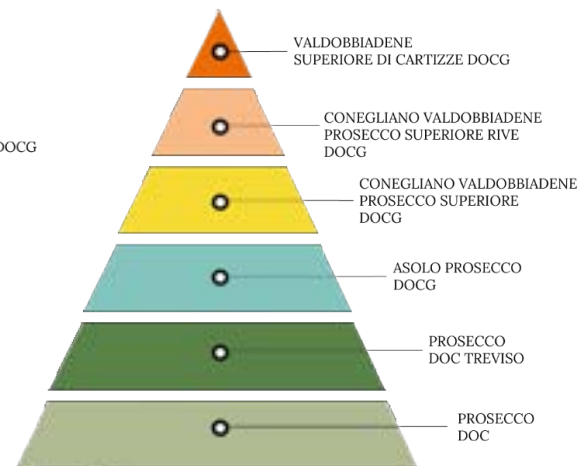


OUR WINES, A REFLECTION OF OUR LAND

We capture the notes of the land to enhance their value



-  Area VALDOBBIADENE SUPERIORE di CARTIZZE DOCG
-  Area CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG
-  Area ASOLO PROSECCO DOCG
-  Area PROSECCO DOC TREVISO
-  Area PROSECCO DOC



The **bond with our land** is encapsulated in the location our Cantina has always enjoyed: the hilly **amphitheatre between Conegliano and Valdobbiadene** crossed by the “Strada del Prosecco e dei Vini dei Colli Conegliano Valdobbiadene”, in the middle of the two areas that lend their names to the controlled and guaranteed designation of origin of Conegliano Valdobbiadene Prosecco, shared by our flagship products.

Our winery lies just 50 km from **Venice** and not far from the **Dolomites**, at the foot of some beautiful steep hills, declared a **UNESCO World Heritage Site in 2019**. Our grapes ripen in vineyards dotted around the province of Treviso, allowing us to produce wines that are varied but always representative of our area.

OUR PROSECCO

the pure representation of Glera grapes

Our Prosecco is made from **Glera grapes** grown exclusively within the province of Treviso to ensure our wine is totally representative of this territory, with clear, simple and authentic style.

OUR STORY: MEMBERS, TERRITORY, PASSION

Over 60 years of care and dedication

Our story began in **1957** thanks to the great foresight of **31 vinegrowers** who shared a **passion for Prosecco** and decided to join forces and found the Cantina winery to produce **exclusive wines from the best vineyards** in this area.

Our members have been, are and always will be the **protagonists of a story that is all about people and ideals, daily hard work and results** that reward all the effort. All of them form part of a collective story about taking pride in our roots whilst **looking towards the future**.

Today, our **600 members** devote their time and efforts to the cultivation of **1,200 hectares** of vineyards where approximately **85% of the grapes produced are of the Glera** variety (Prosecco) and the remainder is Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Franc, and Sauvignon. In 2019, selected vineyards were planted with Johanniter and Sauvignier Gris vines, hardy varieties that demonstrate our growing commitment to **sustainable viticulture**.



Facilities
The delivery of the grapes in the 70s.
Collection center, vinification, sparkling and bottling plant in Pieve di Soligo.



Facilities
The delivery of the grapes in the 70s.
Collection center, vinification, sparkling and bottling plant in Pieve di Soligo.



Facilities
Collection center, vinification, sparkling and bottling plant in Pieve di Soligo



Facilities
Collection center and vinification plant in Arcade (TV)

FROM GRAPE TO GLASS

Controlling the entire production chain: our main ingredient

The quest for quality in our wines begins in the vineyard, where compliance with a **strict annual agronomic protocol** guarantees the optimal development of the grapes and their aromas and flavours.

Harvesting of the grapes marks the end of work in the vineyard and the beginning of that in the winery, where our **modern processing facilities** enable us to respect the aromatic integrity of the fruit resulting from efforts in the field. Our **in-house oenological laboratory** allows for meticulous and constant supervision of each stage of vinification and enhances the organoleptic characteristics of the various grapes from the different areas.

We also have an **in-house bottling line**, meaning we can offer the end customer a wine that is **always fresh**, with an immediacy of taste, olfactory elegance and territorial coherence always present in every glass.



The manual harvest in our vines.



Our bottling line in Pieve di Soligo.



Our oenological laboratory in Pieve di Soligo.

SUSTAINABILITY

We protect the environment

We pay the utmost attention to optimizing water waste, to search alternative and innovative energy sources, to recycle and properly dispose of all waste.



Water control

We have optimized production processes to reduce the waste of water necessary for the processing of our products.



Environment and recycling

We strictly follow the instructions for separate collection and proper disposal of all waste generated.



Green technologies

Alternative energy systems and innovative technologies guarantee constant and correct operation of the systems used.



OUR WINE LINES

Solicum – Prosecco DOCG

The *Solicum* line stands out thanks to its selection of our finest cuvée wines. Aromas and a unique sophisticated image fully express the elegance and refinement of this line.

Col de Mez – Prosecco DOCG

Innovative and original, our *Col de Mez* line has an unmistakably modern and authentic style. This line of extraordinary sparkling wine, made from top-quality grapes that are only grown on certain hills, really brings out the passion and experience of our oenologists.

Prosecco DOC Treviso

Passion and tradition are the key features of these wines, which stand out for their freshness and delicate aromas.

A line that is made from selected grapes from the province of Treviso, the heart of Prosecco DOC.

Allungo

Blending different grapes to create sparkling wines with winning versatility, perfect for any time of day.

Resistant wines

The care for the respect of nature and of human beings is the pillar on which the line of our wines, obtained by resistant grapes, bases itself. Born from the crossing of grapes, which are naturally stronger and more resistant to fungal diseases, these are wines with genuine flavours, which only wait to be discovered.

Still wines

Born from the desire to maintain a strong link with the past, this line is dedicated to lovers of still wine and is produced to bring out the typical characteristics of each variety and the qualities that the land gives to them.

Types of Prosecco depending on the sugar content

Brut Nature
Less than 3 g/l.

Extra Brut
Less than 6 g/l.

Brut
Less than 12 g/l.

Extra Dry
Between 12-17 g/l.

Dry
Between 17-32 g/l.

Solicum line

The Solicum line stands out thanks to its selection of our finest cuvée wines. Aromas and a unique sophisticated image fully express the elegance and refinement of this line.



CARTIZZE

Brut

Valdobbiadene Superiore di Cartizze DOCG

Cod. SPBZ1
Grape Glera
Alcohol 11,5% vol.
Sugar 2 g/l



RIVE DI SOLIGO

Extra Brut Millesimato

Conegliano Valdobbiadene Prosecco Superiore DOCG

Cod. SPRB1
Grape Glera
Alcohol 11% vol.
Sugar 3 g/l



RIVE DI SOLIGO

Millesimato Dry

Conegliano Valdobbiadene Prosecco Superiore DOCG

Cod. SPDMI
Grape Glera
Alcohol 11% vol.
Sugar 25 g/l



METODO CLASSICO

Millesimato Brut

Conegliano Valdobbiadene Prosecco Superiore DOCG

Cod. SPCA1
Grape Glera
Alcohol 11,5% vol.
Sugar 1 g/l



VELAR - ON THE LEES

Brut Nature

Conegliano Valdobbiadene Prosecco Superiore DOCG

Cod. SPLI1
Grape Glera
Alcohol 11,5% vol.
Sugar 0 g/l



CUVÉE

Brut Millesimato

Conegliano Valdobbiadene Prosecco Superiore DOCG

Cod. SPQB1
Grape Glera
Alcohol 11,5% vol.
Sugar 7 g/l



CUVÉE

Extra Dry Millesimato

Conegliano Valdobbiadene Prosecco Superiore DOCG

Cod. SPQE1
Grape Glera
Alcohol 11,5% vol.
Sugar 16 g/l



ORGANIC

Brut

Prosecco DOC Treviso

Cod. SPSB1
Grape Glera
Alcohol 11,5% vol.
Sugar 10 g/l

At the qualitative apex of the Denominazione Garantita is this sparkling wine from the historic "Superiore di Cartizze" area. Elegant and sumptuous, this spumante is the result of the perfect balance between soil and microclimate.

This fine sparkling wine embodies our great passion for our land and daily efforts in the vineyard. A Rive DOCG with a decidedly frank, sincere taste, hugely drinkable and pleasant.

The grapes come from vineyards in the Rive di Soligo, steep hills in the heart of the Conegliano Valdobbiadene DOCG area, with low yields per hectare. It is instantly enchanting on the nose thanks to its extraordinary and intriguing bouquet

Our quest for excellence is evident in this Metodo Classico. Strongly influenced by bottle ageing for at least 18 months, its aromas are elegant and enveloping, reminiscent of bread crust, aromatic herbs and wild yellow flowers.

A fine wine that is a declaration of love for nature and local tradition. A spumante that seduces both nose and palate, with a strong personality thanks to the characteristic haziness caused by its sediment.

This sparkling wine is the result of blending the best fruit from each hand- harvesting. To bring out the unique aromas of the Glera grape. Refined, fresh and elegant, it is the result of a slow 60-day second fermentation.

The cuvée of the best Glera grapes from our vineyards gives this Extra Dry elegance and plenty of character. An initial unexpected softness on the palate, measured And delicate, balanced by its freshness.

The delicacy with which our organic grapes are treated can be tasted in the wine. The bubbles ensure a lively glass and enhance its fruity and floral notes. A mineral finish leaves fresh light trails of mint and fruit.

Col de Mez

Innovative and original, our Col de Mez line has an unmistakably modern and authentic style. This line of extraordinary sparkling wine, made from top-quality grapes that are only grown on certain hills, really brings out the passion and experience of our oenologists.



COL DE MEZ

Extra Dry

Valdobbiadene Prosecco
Superiore D.O.C.G.

Cod. SECQ1
Grape Glera
Alcohol 11% vol.
Sugar 16 g/l

A Valdobbiadene D.O.C.G. that is perfect for any occasion, and a winner in both taste and packaging. This spumante is the result of soft pressing and slow refermentation process that gives it delicate floral and fruity aromas. The citrus freshness is balanced by tanginess and smoothness.



COL DE MEZ

Brut

Valdobbiadene Prosecco
Superiore D.O.C.G.

Cod. SBCQ1
Grape Glera
Alcohol 11% vol.
Sugar 8 g/l

Grapes from the historic Col de Mez hillside go into this fragrant sparkling wine with its fine persistent perlage, the result of a 50 days' refermentation. A pleasing finish with mineral and citrus tones.



COL DE MEZ

Extra Brut

Asolo Prosecco
Superiore D.O.C.G.

Cod. SPAQ1
Grape Glera
Alcohol 11,5% vol.
Sugar 4 g/l

Low residual sugar makes this a fresh, direct, sincere spumante with floral and citrus aromas accompanied by notes of aromatic herbs. Very classy, long, persistent finish.



COL DE MEZ

Semi Sparkling Wine

Valdobbiadene Prosecco
D.O.C.G.

Cod Cod. FPCM1
Grape Glera
Alcohol 11% vol.
Sugar 10 g/l

The grapes are harvested when moderately ripe in order to preserve the acid component, essential for a spumante with excellent drinkability and freshness. The string tying of the cork is done by hand, respecting ancient traditions.



COL DE MEZ

Rosé Extra Dry

Cod. SRCM1
Grape Raboso, Pinot Nero
Alcohol 12% vol.
Sugar 13 g/l

A sparkling wine created from two red grape varieties: Raboso and Pinot Nero. Its brilliant soft pink colour is illuminated in the glass by its persistent perlage and enhances notes of flowers and small red fruits.

Col de Mez – Special Sizes




Magnum
COL DE MEZ
Rosé Extra Dry
 1,5L
 Cod. SRCM3




Magnum
COL DE MEZ
Brut
 1,5L
 Cod. SBCQ3




Magnum
COL DE MEZ
Extra Dry
 1,5L
 Cod. SECQ3



MAGNUM GIFT BOX

Black carton
 Cod.
 ASTUCCIOIR

Gold carton
 Cod.
 ASTUOROIM



Jéroboam
COL DE MEZ
Brut
 3L
 Cod. SECQ5

*Only with
 wooden box*

Jéroboam
COL DE MEZ
Extra Dry
 3L
 Cod. SBCQ5

*Only with
 wooden box*

Prosecco DOC Treviso

Passion and tradition are the key features of these wines, which stand out for their freshness and delicate aromas. A line that is made from selected grapes from the province of Treviso, the heart of Prosecco DOC.



PROSECCO DOC TREVISO
Millesimato Extra Dry

Cod. SDEMI
Grape Glera
Alcohol 11% vol.
Sugar 16 g/l

Its selection of grapes makes this Millesimato incredibly elegant and representative of every vintage in our area. It is full and pleasantly savoury on the palate, characterised by a long and pleasant finish.



PROSECCO DOC TREVISO
Brut

Cod. SDBRI
Grape Glera
Alcohol 11% vol.
Sugar 10 g/l

A very classy Prosecco with aromas of fresh fruit, biscuit bread and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs. Delicate, harmonious and pleasantly persistent on the palate.



PROSECCO DOC NINE
Dry

Cod. SONII
Rebsorte Glera
Alkoholgehalt 9% vol.
Restzucker 32g/l

Fresh and elegant with sweet velvety sensations on the palate. Tasty, persistent finish. Suitable for any occasion, perfect with sweet dishes.



PROSECCO DOC TREVISO
Extra Dry

Cod. SDEDI
Grape Glera
Alcohol 11% vol.
Sugar 16 g/l

A sparkling wine from our vineyards in the province of Treviso and made using the Charmat Method. Fresh, smooth and balanced, this Extra Dry has won over the palates of the many international juries that have awarded it numerous prizes. Its persistence is driven by a tanginess that characterises the finish.



PROSECCO DOC TREVISO
Millesimato Rosé Brut

Cod. SRDBI
Grape 90% Glera, 10% Pinot Nero
Alcohol 11% vol.
Sugar 11 g/l

A wine with unmistakable personality. The freshness and elegance of Glera is joined by 10% of Pinot Noir, which enriches the aromatic component and gives this wine a brilliant soft pink colour.



PROSECCO DOC TREVISO
STELVIN-LIGÀ
Semi-sparkling wine

Cod. FPSCI-FPCLI
Grape Glera
Alcohol 11% vol.
Sugar 10 g/l

From our vineyards in the province of Treviso, a sparkling Prosecco DOC rich in fragrances and aromas. The full mouthfeel and a light effervescence enhances a delicate hint of sugared almond.

Prosecco DOC Treviso – Special Sizes



PROSECCO DOC TREVISO
Extra Dry

0,200 L	0,375 L	<i>Magnum</i>
<i>Cod. SPEX0</i>	<i>Cod. SPEX375</i>	1,5 L
		<i>Cod. SPME3</i>



PROSECCO DOC TREVISO
Brut

<i>Magnum</i>
1,5 L
<i>Cod. SPME3</i>



MAGNUM GIFT BOX

Black carton
<i>Cod.</i>
<i>ASTUCCIOID</i>



Gold carton
<i>Cod.</i>
<i>ASTUOROIM</i>

Allungo

Blending different grapes to create sparkling wines with winning versatility,
perfect for any time of day.



ALLUNGO
Millesimato Spumante Brut

Cod. SBBR1
White wine varieties from
our local area
Alcohol 11,5% vol
Sugar 8 g/l

A wine of great drinkability, an excellent
companion in moments of cheerful
conviviality thanks to its freshness of flavour:
aromas of white pulp fruit are accompanied
by a mineral finish.



ALLUNGO
Millesimato Spumante Extra Dry

Cod. SIPC1
White wine varieties from
our local area
Alcohol 11,5% vol
Sugar 14 g/l

An Extra Dry sparkling wine suitable
for every occasion made from white
grape varieties from our own
vineyards. In the winery, the grapes are
softly pressed and a slow fermentation
then begins in steel tanks using
selected yeasts.



ALLUNGO
Semi Sparkling wine

Cod. FBIA1
Grape variety
White wine varieties from
our local area
Sugar 11% vol

A full flavour, with a light
carbonic fizz bringing out
a delicate sensation of
sugared almond.
A sapid finish.

Resistant wines

The care for the respect of nature and of human beings is the pillar on which the line of our wines, obtained by resistant grapes, bases itself. Born from the crossing of grapes, which are naturally stronger and more resistant to fungal diseases, these are wines with genuine flavours, which only wait to be discovered.



SOUVIGNIER GRIS
Veneto IGT

Cod. TSOG1
Grape Souvignier Gris
Alcohol 12% vol.

Intense and straight, with scents of sweet spices, like vanilla, clove and liquorice, together with citrus-like nuances of citron and lemon on a background of quince.
Dry, warm and cosy with a spicy finish.



JOHANNITER
Spumante Brut

Cod. SJOB1
Grape Johanniter
Alcohol 11,5% vol.
Sugar 5 g/l

Intense and complex nose with tropical notes of mango, papaya and aromas of pear, plum and apricot, accompanied by citrus traces of tangerine and lychee.
Dry, fresh and savoury with a citrus-like aftertaste. Persistent.



Still wines

Born from the desire to maintain a strong link with the past, this line is dedicated to lovers of still wine and is produced to bring out the typical characteristics of each variety and the qualities that the land gives to them.



'VILLA MARIA'
Conegliano Valdobbiadene
Prosecco DOCG

Cod. TPDC1
Grape Glera
Alcohol 11,5% vol.

A Conegliano Valdobbiadene of rare authenticity. Its fruity notes are accompanied by the floral ones typical of the Glera grape from a single vineyard in the Conegliano Valdobbiadene DOCG area.



PINOT GRIGIO
DOC delle Venezie

Cod. TPVSI
Grape Pinot Grigio
Alcohol 12% vol.

The pedoclimatic environment allows Pinot Grigio to best develop all its typical components such as acidity and a broad fruity aromatic bouquet. Bright straw yellow in colour, it is delicate and fresh on the palate, with good balance.



**SAUVIGNON
BLANC**
Marca Trevigiana IGT

Cod. TSABI
Grape Sauvignon Blanc
Alcohol 12% vol.

A famous international semi-aromatic variety aged in steel to enhance its typicality, this wine stands out for its elegant olfactory intensity and freshness of flavour. Its broad recognizable bouquet is direct with citrusy hints of citron, Grapefruit and tomato leaf.



CHARDONNAY
Marca Trevigiana IGT

Cod. TCHBI
Grape Chardonnay
Alcohol 12% vol.

An international grape variety that manages to express all its style thanks to the excellent climate in the Piave area. A wine with delicate fruity aromas of peach, pineapple and citrus fruits, followed by floral and mineral notes.

Still wines

Born from the desire to maintain a strong link with the past, this line is dedicated to lovers of still wine and is produced to bring out the typical characteristics of each variety and the qualities that the land gives to them.



**'LEVIGATO'
PINOT NERO**
Marca Trevigiana IGT

Cod. TPNV1
Grape Pinot Nero
Alcohol 13% vol.

A wine with great personality that is extremely well-balanced in the mouth. After fermentation on the skins for 15 days, it ages in barriques and oak barrels for a couple of months.



**CABERNET
SAUVIGNON**
Marca Trevigiana IGT

Cod. TCDSI
Grape Cabernet Sauvignon
Alcohol 12,5% vol.

The grapes come from our vineyards north of Treviso they develop their aromatic and phenolic components to the full. A balanced wine with soft tannins and a good freshness of flavour. On the nose it offers aromas of plum and cranberry, floral notes of violet and a hint of vanilla.



**CABERNET
FRANC**
Marca Trevigiana IGT

Cod. TCFR1
Grape Cabernet Franc
Alcohol 12,5% vol.

This wine encapsulates all the fresh, fruity vegetal notes typical of the variety. After maceration on the skins, ageing is in steel tanks and large casks. A wine with fruity hints of blackberry and cherry, field violet and vegetal notes of green pepper and mown grass.



MERLOT
Piave DOC

Cod. TMDPI
Grape Merlot
Alcohol 12,5% vol.

The grapes are harvested when fully ripe in order for maximum development of the phenolic component. In the winery, fermentation on the skins begins for 15 days in steel vats. This is followed by a minimum of 6 months' ageing in steel tanks. A part then rests in large casks for 5 months.



'CESARE'
Colli Trevigiani IGT

Cod. TRCEI
Grape Cabernet Sauvignon and Franc, Merlot, Malbec, Petit Verdot
Alcohol 13% vol.

An elegant, structured wine opulent in the glass. After a 20-day maceration on the skins, ageing continues in steel tanks. It is then aged in barriques, tonneaux and oak barrels for 24 months. Dry, full-bodied and persistent with elegant tannins.

Still wines - Screw cap and special sizes



PINOT GRIGIO DOC delle Venezie

0,75L
Cod. TVPG1

1L
Cod. TVPG2

1,5L
Cod. TVPG3

Grape Pinot Grigio - Alcohol 12% vol

Notes of hawthorn, broom and daisy, followed by pear, apple and plum. Delicate, fresh and well-balanced.



CHARDONNAY Marca Trevigiana IGT

0,75L
Cod. TCHM1

1L
Cod. TCHM2

1,5L
Cod. TCHM3

Grape Chardonnay - Alcohol 12% vol

An international grape variety that manages to express all its style thanks to the excellent climate in the Piave area. A wine with delicate fruity aromas of peach, pineapple and citrus fruits, followed by floral and mineral notes.



MERLOT DOC delle Venezie

0,75L
Cod. TMDP1

1L
Cod. TMDP2

1,5L
Cod. TMDP3

Grape Merlot - Alcohol 12,5% vol

The grapes are harvested when fully ripe in order for maximum development of the phenolic component. In the winery, fermentation on the skins begins for 15 days in steel vats. This is followed by a minimum of 6 months' ageing in steel tanks. A part then rests in large casks for 5 months.

Prizes and awards

We have been selected among the top 25 Italian cooperatives by the German magazine *Weinwirtschaft* considered the most relevant and reliable source of information for the wine market. (2020- 2021)
 Our seventh position is a recognition that confirms us the importance of our constant commitment to continuous improvement, that has distinguished us since 1957.



Sustainability

Our commitment to a responsible business model is evidenced by the recent Equalitas certification (organization model), which confirms our ongoing efforts to reduce environmental impacts to safeguard the health of the planet while ensuring the social and economic well-being of people.



Certifications

Quality is not just about technical factors, but also organisational and managerial aspects. The certifications we have obtained over recent years (BRC, IFS, 9001, 14001, 45001, SQNPI, VEGAN and BIO) are confirmation that our products and services respect predefined levels of quality and, above all, they are a guarantee of our commitment to continuously improving.



BRC

BRC is an English certification attesting to achievement of an HACCP-based standard to guarantee food safety for greater consumer protection.

Certificate N.
BRCGS- 2023-22796



IFS

Of Franco-German origin, the IFS standard aims to promote and strengthen food safety throughout the production chain.

Certificate N.
IFS 2023-6692



ISO 9001

Certification with the aim of pursuing customer satisfaction and the continuous improvement of company performance to ensure constantly better product quality.

Certificate N.
1034



ISO 14001

ISO 14001 environmental certification confirms an organization's ability to comply with its environmental policy in addition to mandatory laws to prevent pollution and constantly improve its environmental impacts.

Certificate N.
78547



Certifications

Quality is not just about technical factors, but also organisational and managerial aspects. The certifications we have obtained over recent years (BRC, IFS, 9001, 14001, 45001, SQNPI, VEGAN and BIO) are confirmation that our products and services respect predefined levels of quality and, above all, they are a guarantee of our commitment to continuously improving.



ISO 45001

ISO 45001 certification is a tool that allows the company to guarantee safe and healthy workplaces, preventing work-related injuries and illnesses, improving its performance relating to health and safety at work over time.

*Certificate N.
78548*



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

SQNPI

The National Integrated Production Quality System certifies achievement of a production system capable of ensuring consumers a product cultivated with techniques that respect the environment and human health.

*Certificate N.
64081*



VEGAN

The production of a vegan wine excludes the use of animal origin products at every stage of vinification and bottling.

*Certificate N.
45120*



BIO

A wine can only be defined as organic when it is produced using organic grapes, grown without the aid of synthetic chemicals and without the use of GMOs.

*Certificate N.
CE_0500_14169_22*



Our wine will accompany you, making sure you experience every moment to the full.



SOLIGO
SPUMANTE DAL 1957



SOLIGO

SPUMANTI DAL 1957



Cantina Colli del Soligo

Via L. Toffolin, 6 – 31053 Pieve di Soligo (TV) – Italy

Tel. +39 0438 840092 – Fax +39 0438 82630

info@collisoligo.com - www.collisoligo.com