

750ML 10.5% VOL L-2023-10

TILLINGHAM

COL
'23

COL IS SHORT FOR COL FONDO, THE ITALIAN TERM WHICH DESCRIBES THE ANCESTRAL METHOD OF FERMENTATION IN THE BOTTLE WITHOUT DISGORGEMENT. WINE OF ENGLAND. BOTTLED BY TILLINGHAM WINES LTD. EAST SUSSEX TN31 6XD UK. CONTAINS SULPHITES

NAME: Col'23 PINK

ESTATE: Tillingham Wines Ltd.

VINTAGE: 2023

ABV: 10.5%

GRAPES: 50% Rondo, 20% Pinot Meunier, 17% Bacchus, 13% Pinot Noir

TASTING NOTE

On the nose, the wine is bursting with red English summer fruits. A crisp palate of raspberry and rhubarb with a lovely green hedgerow finish.

VINIFICATION

Col is a reference to Col Fondo, the Italian term to describe the ancestral method of sparkling wine production. A mix of direct press, and saignée before being fermented in stainless steel before blending. The wine is bottled with a small sugar addition - 10g/l - and left to re-ferment in bottle. This wine is not disgorged so has a pleasant natural haziness.

GRAPE HISTORY

Pinot Meunier/Pinot Noir - Tillingham - Grown organically & biodynamically (in conversion - not yet certified)
Rondo - Off The Line (Sussex)
Bacchus - Wolstonbury (Sussex)

2000 bottles produced.