

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.
FIRST SUSSEX TRIAL GOOD UK
CONTAINS SULPHITES

NAME: Col'23

ESTATE: Tillingham Wines Ltd.

VINTAGE: 2023

ABV: 10.7%

GRAPES: 49% Ortega, 23%
Bacchus, 18% Müller Thurgau

TASTING NOTE

Crisp, refreshing and rounded.
Floral and aromatic on the nose
with elderflower and white stone
fruit flavours.

VINIFICATION

Col is a reference to Col Fondo, the Italian term to describe the ancestral method of sparkling wine production. All varieties were direct pressed and 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

Ortega/Müller Thurgau - Tillingham -
Grown organically & biodynamically
(in conversion - not yet certified)
Bacchus - Wolstonbury (Sussex)

9455 bottles & 180 magnums
produced.