

## Il Colle 1978 – Conegliano Valdobbiadene Prosecco Superiore DOCG Brut

SAQ Code: 15563341

Format: 750

**95 points** – 5StarWines | Vintaly 2022

**Silver Medal** – IWSC – International Wine & Spirits Competition 2021 (91/100)

**Bronze Medal** – IWC – International Wine Competition 2021

**92/100** – [Falstaff Prosecco Trophy 2021](#)

**91/100** – [Falstaff Prosecco Trophy 2022](#)

**Silver Medal** - Decanter World Wine Awards 2021 (90/100)

**Bronze Medal** – **THE WINE HUNTER AWARD** – Merano Wine Festival Rosso/Red Medal 2021

**91 pts** — “Il Colle, a discreet house, values attention to detail, a sense of balance, and loyalty to tradition without falling into routine. This Prosecco Superiore Brut is made unhurriedly: a pale, shining robe, fine persistent bubbles, a fresh nose of crisp green apple, juicy pear, and a hint of white flowers. On the palate, the bubbles are precise and delicate, the fruit refined, the brut dry yet harmonious, and the finish extends the pleasure with freshness and subtlety.” — [Alain Lebel, Editor-in-Chief, Bacchus Magazine, The Wine Bulletin, March 30, 2026](#)

“To celebrate Easter with family, try **Il Colle Prosecco DOCG Superiore Brut**: a finely crafted, elegant sparkling wine with fruity notes of pear and yellow apple, made from Glera grapes with a touch of Pinot Blanc. Exceptional quality under \$20 at the SAQ, perfect for toasting at brunch or dinner!” — [Marie-Claude Di Lillo, Le Carnet de MC, April 2026](#)

### DESCRIPTION

Experience Italian refinement with **Il Colle 1978**, a **Prosecco Superiore DOCG Brut** from the iconic hills of **Conegliano Valdobbiadene**, a UNESCO World Heritage site. Crafted from **90% Glera and 10% Pinot Blanc**, this sparkling wine embodies the authenticity and excellence of a family vineyard passionate about winemaking for four generations.

With its **pale straw yellow color with green hues**, **delicate aromas of fresh fruit and white flowers**, and the **fineness of its bubbles**, it is a dry, harmonious, and perfectly balanced Prosecco. Ideal with **seafood risotto or roasted fish**, it is best served at **6-8 °C** to fully enjoy its freshness and elegance.

Produced using the **Martinotti method** with autoclave maturation and hand-harvested grapes, Il Colle 1978 combines **tradition, innovation, and respect for the land**, with the **Equalitas accreditation** confirming its commitment to responsible and sustainable practices. It promises an exceptional, refined, and authentic Prosecco, perfect for Italian wine enthusiasts in Quebec.



**Country:** Italy  
**Color:** White  
**Region:** xxxxx  
**Designation of origin:** Conegliano Valdobbiadene - Prosecco  
**Regulated Designation:** Denominazione di origine controllata e garantita (DOCG)  
**Classification:** Superiore  
**Grape varieties:** Glera 90 %, Pinot blanc 10 %  
**Degree of alcohol:** 11 %  
**Sugar content:** BRUT: 9 g/L  
**Serving Temperature:** 6 - 8°C  
**Another particularity:** Fair trade

**PRODUCER**

Azienda Vitivinicola Il Colle

**AGENCY**

Agile, Wine & Spirits

ORDER