

CA' DI SOPRA · COLLINA DI AGELLO · MARZENÒ

Coste Agelli

WHITE WINE · FIRST VINTAGE 2024

Three slopes facing the Collina di Agello — Trebbiano, Albana and Pinot Bianco, fermented in cement and aged sur lie for 18 months. 930 bottles. A wine that carries the mark of its place — and nowhere else.



VINEYARD AND TERRITORY

Type	White Wine
Varieties	Trebbiano 60% · Albana 20% · Pinot Bianco 20%
Origin	Collina di Agello
Altitude	120–180 m a.s.l.
Soil	Clay and limestone
First vintage	2024
Bottles produced	930
Format	750 ml

WINEMAKING AND AGEING

Harvest	Manual
Vinification	White — no skin contact
Fermentation	Cement
Ageing	18 months sur lie in cement
Release	Summer following harvest

«Clay and limestone soils, marked by fossils of an ancient sea. Three slopes facing the Collina di Agello — a wine that carries the mark of its place, and nowhere else.»