

CASALINI

viticulture
in Colbertaldo

VALDOBBIADENE D.O.C.G. MILLESIMATO DRY

TYPE:

Sparkling White Wine Dry

AREA OF PRODUCTION:

The hill country of VIDOR – d.o.c.g. area

GRAPE - VARIETY:

Glera 100%

VINE TRAINING SYSTEM:

Double-arched cane

HARVESTING PERIOD:

From 28th September to 2nd October

YIELD PER HECTARE:

Around 13.000 Kg of grapes

VINIFICATION:

White vinification, by means of soft pressing
and thermo-controlled fermentation

SECOND FERMENTATION:

60 days

REFINEMENT:

From 3 up to 4 months

ANALYTICAL DATA :

Alcohol content 11,50%

Residual sugar 25,00 g/l

Total acidity 6,20 g/l

Ph 3,25

ORGANOLEPTIC CHARACTERISTIC:

Straw yellow colored with greenish glints

Fine and persistent perlage

Exotic fruit and flowers highlighted bouquet

Fresh, velvety and slightly sweet flavour

Sparkling process method "Charmat"

Serving temperature 6-8°C

GASTRONOMIC ACCOMPANIMENTS:

Ideal at the end of the meal and on special
occasions



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