

CASALINI

viticoltore  
in Colbertaldo

VALDOBBIADENE DOCG EXTRA DRY "CAL BUSA"

**TYPE:**

Sparkling White Wine - Extra Dry

**AREA OF PRODUCTION:**

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

**GRAPE - VARIETY:**

Glera 100%

**VINE TRAINING SYSTEM:**

Double-arched cane and/or sylvoz

**HARVESTING PERIOD:**

From 25 September to 5 October

**YIELD PER HECTARE:**

Around 13.500 Kg of grapes

**VINIFICATION:**

Thermo-controlled White vinification

**SECOND FERMENTATION:**

35- 40 days

**REFINEMENT:**

From 1 up to 3 months

**ANALYTICAL DATA:**

Alcohol content 11,50%

Residual sugar 17,00 g/l

Total acidity 6,00 g/l

Ph 3,25

**ORGANOLEPTIC CHARACTERISTIC:**

Straw yellow with greenish glints

Fine and persistent perlage

Delicate and fruity bouquet

Fresh, harmonious and velvety flavour

Sparkling process method "Charmat"

Serving temperature 6-8°C

**GASTRONOMIC ACCOMPANIMENTS:**

Ideal accompaniment for desserts or as an

Aperitif



Azienda Agricola Casalini Andrea

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