

CASALINI

viticoltore
in Colbertaldo

VALDOBBIADENE DOCG BRUT "ROVEDE"

TYPE:

Sparkling White Wine Brut

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 15 September to 20 September

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 10,00 g/l

Total acidity 6,00 g/l

Ph 3,22

ORGANOLEPTIC CHARACTERISTIC:

Straw yellow with greenish glints

Fine and persistent perlage

Delicate fruity and harmonious bouquet

Fresh, dry and delicate flavour

Sparkling process method "Charmat"

Serving temperature 6-8°C

GASTRONOMIC ACCOMPANIMENTS:

Excellent as an aperitif, matches perfectly
with fish dishes and white meats



Azienda Agricola Casalini Andrea

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