

CASALINI

viticoltore
in Colbertaldo

VALDOBBIADENE DOCG "CASTELLON"

TYPE:

Semi-Sparkling White Wine

LAND:

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 25 September

YIELD PER HECTARE:

Around 13.500 Kg of grapes.

VINIFICATION:

Thermo-controlled White vinification controlled

SECOND FERMENTATION:

25-30 days

REFINEMENT:

From 2 up to 4 months

ANALYTICAL DATA :

Alcohol content 11,50%

Residual sugar 15,00 g/l

Total acidity 5,80 g/l

Ph 3,25

ORGANOLEPTIC CHARACTERISTIC:

Straw yellow in colour.

Fine and persistent perlage.

Long-lasting fruity and flowery bouquet.

Fresh, harmonious velvety flavour.

Sparkling process method "Charmat".

Serving temperature 8-10°C

GASTRONOMIC ACCOMPANIMENTS:

Excellent as an aperitif, with appetizers and fish dishes. It is also appreciated during any special occasion.



Azienda Agricola Casalini Andrea

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