

CASALINI

viticoltore
in Colbertaldo

PROSECCO DOC FRIZZANTE

TYPE:

Semi-Sparkling White Wine

AREA OF PRODUCTION:

Hills of Treviso region

GRAPE - VARIETY:

Glera 100%

VINE TRAINING SYSTEM:

Sylvoz

HARVESTING PERIOD:

From 25 September to 30 September

YIELD PER HECTARE:

Around 18.000 Kg of grapes

VINIFICATION:

Thermo-controlled White vinification

SECOND FERMENTATION:

20-25 days

REFINEMENT:

From 1 up to 2 months

ANALYTICAL DATA:

Alcohol content 11,50%

Residual sugar 14,00 g/l

Total acidity : 5,50 g/l

Ph 3,25

ORGANOLEPTIC CHARACTERISTIC:

Pale straw yellow in colour

Fine and persistent perlage.

Fresh and delicately fruity bouquet.

Dry, harmonious and delicately smooth flavour

Sparkling process method "Charmat"

Serving temperature 8-10°C

GASTRONOMIC ACCOMPANIMENTS:

Ideal for daily consumption



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