

# BELE CASEL

**COLFONDO**

Veneto , Italy



<b>Millésime</b>	N.M.
<b>Appellation</b>	Asolo Prosecco Superiore DOCG
<b>Lieu, Lieux-Dits</b>	Cornuda
<b>Sols</b>	Marly-clay
<b>Altitude Des Vignes</b>	150-200 meters above sea level
<b>Cépages</b>	95 % Glera 1 % Bianchetta 1 % Rabbiosa 1 % Boschera 1 % Perera 1 % Marzemina Bianca
<b>Viticulture</b>	Certified Organic
<b>Palissage</b>	Double guyot
<b>Pi/Hect</b>	3 000 pi/ha
<b>HI/Hect</b>	90 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	Light pneumatic press, static decantation of the must, no filtration, no addition of sulphites; double fermentation in bottle on its lees for taking bubbles
<b>Levures</b>	Indigenous
<b>Élevage</b>	7 month in stainless steel
<b>Volume D'alcool</b>	11% alc./vol.
<b>Sulfites</b>	18 mg/l
<b>Sucre Résiduel</b>	< 1 g/l
<b>Acidité Totale</b>	5.27 g/l
<b>Color</b>	Light in color, but a little hazy due to the sediments (fondo)
<b>Degustation</b>	Completely dry, marked by minerality and silky bitters; the white flowers and the herbaceous notes complete the wine
<b>Temperature Of Service</b>	6-8°C

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**BOIRES**

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