

# BELE CASEL

## PROSECCO EXTRA BRUT

Veneto , Italy



**Millésime** N.M.

**Appellation** Asolo Prosecco Superiore DOCG

**Lieu, Lieux-Dits** Cornuda

**Sols** Marly-clay

**Altitude Des Vignes** 150-200 meters above sea level

**Cépages** 100 % Glera

**Viticulture** Certified Organic

**Palissage** Double guyot

**Pi/Hect** 3 000 pi/ha

**HI/Hect** 90 hl/ha

**Vendanges** Hand harvested

**Vinification** Light pneumatic press, static decantation of the must without the use of oenological product, fermentation lasting 50 to 70 days, the setting of foam is done in closed tank according to the Martinotti method

**Levures** Indigenous

**Élevage** 4 month in stainless steel

**Volume D'alcool** 11% alc./vol.

**Sulfites** 80 mg/l

**Sucre Résiduel** 7 g/l

**Acidité Totale** 6.3 g/l

**Color** Staw yellow

**Degustation** Completely dry, marked by minerality and silky bitters; the white flowers and the herbaceous notes complete the wine

**Temperature Of Service** 6-8°C