

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

BOIRES
