

CASA GHELLER



SPUMANTE DOLCE

CLASSIFICATION

Quality aromatic sparkling wine V.S.A.Q. Sweet.

PRODUCTION AREA

Hilly areas dedicated to vine-growing with medium-textured calcareous soils.

GRAPE VARIETY

A mixture of aromatic grapes, with a predominance of Moscato bianco and Moscato giallo.

TRAINING

Espalier and gobelet.

HARVESTING PERIOD

September.

VINIFICATION

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature fermentation tanks where it remains until it is used for the production of the sparkling wine.

SECONDARY FERMENTATION

The must with added selected yeast cultures is put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the sparkling wine is ready for bottling.

DISTINCTIVE FEATURES

Brilliant pale straw yellow and delicate, persistent perlage. Intensely fruity and aromatic nose with a hint of exotic fruit and orange flowers. Soft and round in the mouth with persistent agreeably fruity flavour.

SERVING SUGGESTIONS

Ideal with fresh fruit flans and cream puffs. It is a party wine that goes well with the traditional Italian Easter "dove" cake or the Christmas "pandoro".

SERVING TEMPERATURE

6-8°C

AVERAGE DATA

Alcohol content 7% vol

Sugar content 90 g/l

Acidity 6 g/l