

CASA GHELLER



VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE

CLASSIFICATION

Sparkling wine produced in D.O.C. regions, Extra Dry

PRODUCTION AREA

D.O.C.G area Conegliano-Valdobbiadene. It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil.

TRAINING

Single espalier, double canopy and radiating systems with 2500 vines per hectare.

YIELD PER HECTARE

Max. 135 quintals of grapes.

HARVESTING PERIOD

Second ten days of 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 tanks where it remains until it is used for the production of the sparkling wine.

SECONDARY FERMENTATION

The must with added yeast cultures selected by Casa GHELLER is then 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

Very pale straw yellow and fine, persistent perlage. Intensely fruity aroma with clear hints of ripe golden apple. Pleasant and elegant flowery sensation reminiscent of acacia flowers. Fresh, slightly sweetish and soft to the palate and flavoursome on the back of the tongue; an agreeably fruity and harmonious finish.

SERVING SUGGESTIONS

Excellent as an aperitif. It goes well with fish marinated with delicate aromatic herbs and herb-based first courses.

SERVING TEMPERATURE

6-8°C

AVERAGE DATA

Alcohol content 11% vol

Sugar content 17 g/l

Acidity 5,7 g/l