

# CASA GHELLER



## BIANCO FRIZZANTE

### CLASSIFICATION

Semi-sparkling wine.

### PRODUCTION AREA

Areas dedicated to vine-growing in the north-eastern regions of Italy with deep and medium-textured soils.

### GRAPE VARIETY

The base wine cuvée is made from various white grape varieties.

### TRAINING

More or less extensive radiating or spindle systems.

### 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 tanks where it remains until it is used for the production of the semi-sparkling wine.

### FORMATION OF THE FROTH

The must is put into vessels where fermentation takes place at a controlled temperature of 15-16°C. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the semi-sparkling wine is ready for bottling.

### DISTINCTIVE FEATURES

Very pale straw yellow and a fine, delicate perlage. Fruity and flowery aroma. Fresh and lively on the palate, it is medium-bodied with an agreeably aromatic persistence.

### SERVING SUGGESTIONS

Suitable as an aperitif, but also for drinking at any time of day; it can accompany vegetable-based hors-d'oeuvre and shellfish or delicate first courses.

### SERVING TEMPERATURE

8-10°C

### AVERAGE DATA

Alcohol content 10% vol

Sugar content 11 g/l

Acidity 5,8 g/l