

CASA GHELLER



PROSECCO DOC TREVISO SPUMANTE MILLESIMATO

CLASSIFICATION

Sparkling wine produced in the D.O.C. region, Extra Dry

PRODUCTION AREA

Prosecco is a typical wine of the Veneto region. The production area extends in the province of Treviso in the DOC area of Prosecco including the hills of morainic origin and the plain with medium-textured soils of alluvial origin.

TRAINING

Single espalier, double canopy and radiating systems with 2300 vines per hectare.

YIELD PER HECTARE

Maximum 180 quintals of grapes.

HARVESTING PERIOD

Second ten days of September.

VINIFICATION

The 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

Added with yeast cultures selected by Casa Gheller, the must 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. The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, soft and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

SERVING SUGGESTIONS

An excellent aperitif to accompany savouries. Ideal with marinated fish and herb-based first courses.

SERVING TEMPERATURE

6-8°C

AVERAGE DATA

Alcohol content 11% vol
Sugar content 15 g/l