

CASA GHELLER



PROSECCO DOC FRIZZANTE

CLASSIFICATION

Semi-sparkling wine produced in the D.O.C. Area

PRODUCTION AREA

D.O.C. area of Prosecco extending from the hills of morainic origin as far as the plain with more or less deep medium-textured soils of alluvial origin.

TRAINING

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

YIELD PER HECTARE

On average 180 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 semi-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 semi-sparkling wine is ready for bottling.

DISTINCTIVE FEATURES

Very pale straw yellow and fine, persistent perlage. Fruity and flowery with delicate aromatic and citrine hints. Fresh and lively in the mouth. Light-bodied and elegant with an agreeably aromatic and fruity persistence.

SERVING SUGGESTIONS

Pleasant as an aperitif, but suitable for drinking at any time of the day; it goes well with delicate shellfish and seafood hors d'oeuvre.

SERVING TEMPERATURE

8-10°C

AVERAGE DATA

Alcohol content 10% vol

Sugar content 11 g/l

Acidity 5,7 g/l