

CASA GHELLER



CUVÉE BRUT SPUMANTE

CLASSIFICATION
Sparkling wine Brut.

PRODUCTION AREA
Areas in the Veneto region dedicated to vine-growing, with marly soils of alluvial origin rich in subsoil.

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

TRAINING
More or less extensive radiating or spinle system.

HARVESTING PERIOD
End of August, beginning 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 with greenish glints and a minute, persistent perlage. A fruity and flowery aroma with delicate hints of unripe golden apple. Dry, fresh flavour with a hint of artemisia.

SERVING SUGGESTIONS
A wine suited to raw shellfish and seafood, ham and melon. Excellent as an aperitif and at any time during the day.

SERVING TEMPERATURE
6-8°C

AVERAGE DATA
Alcohol content 11,5% vol
Sugar content 12 g/l
Acidity 5,9 g/l