

CASA GHELLER



VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE

CLASSIFICATION

Sparkling wine produced in D.O.C. regions, Brut.

PRODUCTION AREA

D.O.C.G. Area lying between the towns of Conegliano and 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 or double canopy 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

It has a brilliant straw yellow colour, with a fine and delicate perlage. The aroma recalls hints of rennet apple and white peach. The taste is fresh and fragrant with a particularly fruity aromatic return.

SERVING SUGGESTIONS

Excellent as an aperitif. Perfect for tasty appetizers, and goes well throughout the meal especially with fish dishes.

SERVING TEMPERATURE

6-8°C

AVERAGE DATA

Alcohol content 11% vol

Sugar content 12 g/l

Acidity 5,6 g/l