

BELE CASEL®

Vignaioli nell'Asolo Docg



Asolo Prosecco Superiore Docg Extra Brut

Vineyards: Steep hills of Monfumo

Grape varieties: Glera and local varieties (Bianchetta Trevigiana, Perera, Rabbiosa, Marzemina Bianca)

Farming: Organic certified since 2014

Training system: Guyot - Cappuccina (Double arched cane)

Soil: Marl, grey, rich in limestone and organic substance

Harvest: September, 10/30th

Vinification: The grapes are soft-pressed with a pneumatic press followed by static racking of the must and temperature-controlled fermentation (64/68°F).

Aging in stainless steel for at least 7 months. No filtration, nor sulphites added.

Secondary fermentation: Martinotti method

Fermentation time: 60/70 days

Tasting notes

Appearance: Light, soft fizziness with persistent bubbles

Aroma: Fresh aromas with notes of golden apple, grapefruit

Palate: Elegant and well balanced flavor

Pair with appetizers and fish dishes

Alcohol: 11%

Pressure: 4.5 atmosfere

Acidity: 5.2 g/l

Residual sugar: 4 g/l

Serving temperature: 6/8° C