

# BELE CASEL®

Vignaioli nell'Asolo Docg



## Asolo Prosecco Superiore Docg Dry

**Vineyards:** Hills of Maser

**Grape variety:** Glera

**Farming:** Organic certified since 2014

**Training system:** Guyot - Cappuccina (Double arched cane)

**Soil:** Red, deep and rich in iron 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:** 40/50 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

Ideal for festive occasions and dry pastry

**Alcohol:** 11,5%

**Pressure:** 4.5

**Acidity:** 5.4 g/l

**Residual sugar:** 23 g/l

**Service temperature:** 6/8° C