

BELE CASEL®

Vignaioli nell'Asolo Docg



Asolo Docg Vecchie Uve 2016

Vineyards: Steep hills of Monfumo

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

Average vines age: 50 years old

Farming: Organic certified since 2014

Training system: Guyot - Cappuccina (Double arched cane)

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

Harvest: September, 19th 2016

Vinification: The grapes are soft-pressed with a pneumatic press followed by static racking of the must and temperature-controlled fermentation (64/68°F). No filtration, nor sulphites added. Aging in stainless steel for 15 months

Secondary fermentation: Long Martinotti method, aged on the lees in pressure tank for 1 year

Aging in the bottle: 6/8 years

Residual sugar: 0 g/l

Alcohol: 11% by vol

Pressure: 4.7 atmospheres

Acidity: 6.4

So2 total: 91 mg/l *

Serving temperature: 8/10° C - 46/50° F

Bottles produced: 3381

Bottling date: January, 24th 2019

* Maximum limit value: 185 mg/l - Analytical results by Valoritalia