

# BELE CASEL®

Vignaioli nell'Asolo Docg



## Asolo Docg Vecchie Uve 2018

**Vineyards:** Steep hills of Monfumo

**Grape varieties:** Glera and local varieties

**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, 10th 2018

**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 22 months

**Secondary fermentation:** Long Martinotti method, aged on the lees in pressure tank for 16 months

**Aging in the bottle:** 6/8 years

**Residual sugar:** 0 g/l

**Alcohol:** 11% by vol

**Pressure:** 4.5 atmospheres

**Acidity:** 5.37

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

**Bottles produced:** 3313

**Bottling date:** November, 23rd 2021