

BELE CASEL®

Vignaioli nell'Asolo Docg



Asolo Docg Vecchie Uve 2019

Vineyards: Steep hills of Monfumo

Grape varieties: Glera and local varieties

Average vines age: 50 years old

Training system: Guyot - Cappuccina (Double arched cane)

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

Harvest: September, 17th 2019

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 18 months

Secondary fermentation: Long Martinotti method, aged on the lees in pressure tank for 18 months

Aging in the bottle: 6/8 years

Residual sugar: 0 g/l

Alcohol: 11% by vol

Pressure: 4.9 atmospheres

Acidity: 5.51

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

Bottles produced: 3657

Bottling date: December, 5th 2022