

CASALINI

viticoltore
in Colbertaldo

VALDOBBIADENE DOCG "RONCOLON"

TYPE:

Semi-Sparkling White Wine

AREA OF PRODUCTION:

The hill country of VIDOR – d.o.c.g. area

GRAPE - VARIETY:

Glera 100%

VINE TRAINING SYSTEM:

Double-arched cane and/or sylvoz

HARVESTING PERIOD:

From 15 September to 25 September

YIELD PER HECTARE:

Around 13.500 Kg. of grapes

VINIFICATION:

Thermo-controlled White vinification

SECOND FERMENTATION:

25-30 days

REFINEMENT:

From 1 up to 2 months

ANALYTICAL DATA :

Alcohol content 11,50%

Residual sugar 9,00 g/l

Total acidity 6,00 g/l

Ph 3,22

ORGANOLEPTIC CHARACTERISTIC:

Pale straw yellow in colour

Fine and persistent perlage

Delicate, fruity and slightly aromatic bouquet

Dry, harmonious slightly acid flavour

Sparkling process method "Charmat"

Serving temperature 8-10°C

GASTRONOMIC ACCOMPANIMENTS:

Excellent and easy drinking at any time of the day.



Azienda Agricola Casalini Andrea

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