

CASALINI

viticoltore  
in Colbertaldo

PROSECCO DOC EXTRA DRY

**TYPE:**

Sparkling White Wine Extra Dry

**AREA OF PRODUCTION:**

Hills of Treviso region

**GRAPE - VARIETY:**

Glera 100%

**VINE TRAINING SYSTEM:**

Double-arched cane and/or sylvoz

**HARVESTING PERIOD:**

From 20 September to 25 September

**YIELD PER HECTARE:**

Around 18.000 Kg of grapes

**VINIFICATION:**

Thermo-controlled White vinification

**SECOND FERMENTATION:**

30-35 days

**REFINEMENT:**

From 2 up to 3 months

**ANALYTICAL DATA:**

Alcohol content 11,50%

Residual sugar 15,00 g/l

Total acidity 5,80 g/l

Ph 3,25

**ORGANOLEPTIC CHARACTERISTIC:**

Pale straw yellow in colour

Fine and persistent perlage

Fresh and delicately fruity bouquet

Fresh and flavourful flavour

Sparkling process method "Charmat"

Serving temperature 6-8°C

**GASTRONOMIC ACCOMPANIMENTS:**

Suitable for cocktails mixing and easy drinking during the meals.



Tradizione Imports - 5 W. 37th Street, Suite 531 - New York, NY 10018  
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