



TECHNICAL DETAILS

GASTALDO

CONEGLIANO-VALDOBBIADENE DOCG PROSECCO

VARIETY	Glera 100%
PRODUCTION AREA	FELETTO hilly areas, between Conegliano and Valdobbiadene(Eastern Veneto)
POSITION	Gentle slope
AVERAGE ALTITUDE	250-300 m asl
SOIL TYPE	Moraine, partly alluvional, ferrous, poor in organic substances
TRAINING SYSTEM	Sylvoz rows, with thick placing layout
HARVEST	End September
GRAPE PICKING	By hand, laid in crates
VINIFICATION	Destemming and crushing of grapes. Cold maceration of the crushed grapes for a few hours to extract the aromatic substances and the structure. Then soft pressing under controlled temperature, with addition of selected yeast.
APPEREANCE	Straw yellow with greenish shades. Light liveliness quickly "burning away". Light evanescent perlage spreading in the glass when pouring the wine, due to the late fermentation of the last residual sugar that lasts for the wole winter period because of the cold weather. It is not, therefore, to be seen as a fault, on the contrary it is a quality and a typical characteristic of still Prosecco, that acquires this way freshness, a pleasant appearance and protection from oxidation.
BOUQUET	Finely aromatic, reminiscent of acacia blossom, honey and green apple
TASTE	Dry, freshly acidulous and intensely fruity, with an agreeably almond aftertaste
FOOD MATCHES	Pairs with delicate first courses, white meat and fish dishes.
PRESERVATION	In a cool and dry cellar, away from heat and light, bottel stored vertically. Do not leave in the fridge too many days.
SERVING TEMPERATURE	6-8°C
GLASS	Tulip glass
MAIN ANALYSIS DATA	Alcohol 11.5 % vol Acidity 5.5 g/L Sugar traces

