

BORGIO COL

Località Col 11 31051 FOLLINA (TV) Tel./Fax +39 0438 970658 - e-mail: info@alcol.tv

CASIN Still white wine

Altitude: 260 meters above sea level

Type of soil: loamy / clayey, presence of rock in the subsoil

Orientation and exposure of the vines: north-south

Cultivation system: sylvoz

Strains / ha: 3570

Yield of grapes q.li/ha: 130 q.li/ha

Harvest period: mid-September

Pressing: soft

Sparkling winemaking technique: Charmat method

Malolactic fermentation: no

Maturation duration: 30 days in the bottle before commercialization

Yield of grapes into wine: 70%

Alcohol: 11.20% vol

Sugar residue (g / l): 10

Total acidity (g / l): 5.90

Ph: 3.30

Dry extract (g / l): 17

Aphrometric pressure bar at 20 ° C: 0.5

Food pairings: excellent with first courses with seasonal vegetables

Serving temperature: 6-8 ° C

Conservation: in a cool place, away from light and heat sources

Cases of 6 bottles

Weight: 8.52 Kg. for case

Sizes: 0.75 l

TECHNOLOGY :The harvest takes place manually in September with the grapes at the maximum chemical / organoleptic balance at This is followed by a pause for a few hours in the press at a low temperature, soft pressing and static decanting of the must. Its primary fermentation takes place in steel containers at 16 ° C with selected yeasts. The new wine is kept on the noble lees for the whole winter and after filtration and tartaric stability it is bottled. Stop in the bottle for a few months.

ORGANOLEPTIC FEATURES :

Color: pale straw yellow with greenish reflections

Bouquet: fruity, intense, very personal, persuasive

Taste: elegant and refined, rightly acidulous and harmoniously balanced, velvety, in perfect taste - olfactory balance

HISTORY

This wine takes its name from the vineyard from which the "Vigneto del Casin" grapes derive; so called because in the past it was used as a place of birds (CasinCasotto-Capanno).

