CASILIR

Valdobbiadene Prosecco DOCG
SEMI-SPARKLING WINE

PRODUCTION AREA	—	Valdobbiadene
VARIETY	—	95% Glera, 5% Verdiso
ELEVATION	—	250 m asl
GROWING METHOD	—	Modified double arched cane
VINE DENSITY	—	3,000–4,000 plants per hectare
PRODUCTION PER HECTARE	—	13,500 kg/ha
HARVEST	—	September-October
VINIFICATION	—	White soft pressed
PRIMARY FERMENTATION	—	Controlled temperature flotation and fermentation
BASE WINE MATURATION IN STEEL	—	At least six months
SECONDARY FERMENTATION	—	20–30 days
SPARKLING METHOD	—	'Charmat method' second fermentation in large containers
AGING IN BOTTLE	—	1–3 months
ALCOHOL	—	11% vol.
RESIDUAL SUGAR	—	15 g/l
PRESSURE	—	2.4 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	—	Elegant, fine lingering perlage; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	Roses, acacia blossoms, citrus fruit, peaches and apples
FLAVOUR	—	Fresh, delicate and fruity
SIZES AVAILABLE	—	0.75 L

Produced and bottled by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites

Andreola

TERROIR

Semi-sparkling wine in the Valdobbiadene DOCG category is not yet well-known, but it testifies to the way our denomination has evolved. This is a niche wine that Andreola has decided to continue making, despite the fact that it has been a little overshadowed by Valdobbiadene DOCG sparkling wine. The semi-sparkling version undergoes second fermentation in pressure tanks, using the Martinotti method with slightly lower pressure than that for sparkling wine (maximum 2.5 bar).

TASTING NOTES

Short second fermentation produces a fresh, lively wine, a little less effervescent but extremely pleasant and easy to drink.
Casilir is a delicate Valdobbiadene DOCG. Floral and fruity, it has fine, elegant perlage that lingers.
Ideal as an aperitif, it goes well with any meal.

Recommended serving temperature 6-8 °C.

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VITICOLTURA EROICA CERVIM

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013