



Technical Sheet

Name	DEI CASEL Extra Dry Valdobbiadene Prosecco Superiore
Classification	Denominazione di Origine Controllata e Garantita (DOCG)
Origin of name	Dei Casel: nickname of the Adami family
Style	Sparkling
Grape varieties	Glera
Viticultural area	Hill areas in the <i>comuni</i> of Valdobbiadene-Vidor-Farra di Soligo
Average altitude	180 - 300 m.
Soils profile	Mixed soils, typical of morainic (glacial) origin of many of the area's hills. Clayey, often calcareous, low-nutrient and well-drained; fairly shallow, in particular at higher elevations.
Aspect	Hillsides, often steep, with vines contoured across slopes and generally facing south. Climate Moderate temperatures with cold winters and warm, dry summers. Average rainfall: 1250 millimetres with heaviest fall in June and November, lightest in January and August. Solar radiation, April-October: 92,745 cal/cm ² .
Training system	Double Archer, Cappuccina
Vine density	2,500 - 3,500 per ha
Yield	Maximum 135 quintals per hectare
Harvest period	September 20 - October 10
Vinification	Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts. Contact with fine lees in stainless steel for three months.
Second fermentation	“Metodo Italiano” in steel pressure tanks. Second fermentation temperature 15-17°C. Cold tartrate stabilisation (-4°C). Tight filtration before bottling to remove spent yeast from the sparkling wine Cycle length: Approx. 40 days.
Technical data	Alcohol: 11% vol. Sugar: 15-17 g/l Total acidity: 6 g/l pH: 3.20 Atmospheres: 4.80 / 5.00 bar
Sensory profile	Presentation: Straw yellow. Creamy mousse and delicate, long-lasting bead. Nose: Generous fruit, releasing hints of apples, peaches and tropical fruit, plus wisteria and acacia blossoms. Wonderful balance and elegance complement a pleasurable crisp spiciness. Palate: Velvety, crisp, and fruity. Admirable fullness and length, closely mirroring the nose. A wine of great balance and elegance.
Food recommendations	An excellent aperitif for all social occasions, especially festive gatherings. Matches well with pastries and cakes (without fillings) and with canapés. A particularly good match for <i>pandoro</i> and <i>panettone</i> .
Serving temperature	Chill to 7-8° C before serving. An ice-bucket is the perfect presentation.
Serving glass	<u>White wine glass, medium-wide.</u> Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine's bouquet.
Cellaring	Store away from heat and light, but not in the refrigerator.
Optimal time to enjoy	Dei Casel Extra Dry displays its truest characteristics--crisp, fresh, and fruity--if consumed in the year after vintage. However, in the following years, if cellared under proper conditions, intensity of flavours and fruitiness will lessen somewhat, but the wine-lover may be pleasantly surprised by a greater complexity on nose and palate.

