

Valdobbiadene Prosecco Superiore DOCG Extra Dry Casté - Merotto



MEROTTO
AZIENDA AGRICOLA

The Producer:

Coming from the vineyard of the same name, Casté represents the synthesis and sum of expression of Prosecco in the Extra Dry version. The toponym derives from "Colle Il Castello", a name attributed by the geographical map to the vineyard area that stands, with all its steep slopes, behind the winery, where nature itself limits the production of the plant and dosing it the size of the bunch. The soil, whose slope exceeds 45%, is strongly rocky, draining and the roots of the vines have to dig with great difficulty to find the water necessary for their livelihood.

The Wine:

Grape(s): 100% Glera
Area: Col San Martino, 270m above sea level
Harvest: Second half of September
Vinification: On-skin maceration followed by gentle pressing. Autoclave for about 60 days
Ageing: Rests for about 100 days on its lees
Residual Sugar: 12g/L

Tasting Notes:

Intensely fragrant aromas of apple and pears with pretty hints of wysteria. Bright and full bubbles with a fleshy and juicy taste. Pleasant acidity and soness balance the flavours.

Code: 2366
ABV: 11,5%
Pack: 6*75cl
Vegan: No
Vegeterian: No
Closure: Natural Cork

