

# BORGIO COL

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## 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).

