

BORG COL

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SCARAFÀ

Denomination: Sparkling White Wine sur-lie method
Altitude: 250 meters above sea level
Type of soil: loamy / clay.
Orientation and exposure of the vines: north-south
Cultivation system: silvoz and double overturned
Strains / ha: 3333
Grape yield q.li/ha: 150 q.li/ha
Harvest period: mid-September
Pressing: soft
Sparkling winemaking technique: sur-lie method
Malolactic fermentation: sometimes
Period of maturation: 30 days in the bottle before being marketed
Yield of grapes into wine: 70%
Alcohol: 11.00% vol
Sugar residue (g / l): close to 0
Total acidity (g / l): 5.50
Ph: 3.20
Dry extract (g / l): 17.5
Aphrometric pressure bar at 20 ° C: 2.50
Pairings: both products enhance their characteristics with pizza
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: 0.75l and 1.5l

TECHNOLOGY

The harvest takes place manually in September / October with the grapes at maximum balance chemical / organoleptic followed by soft pressing and static decanting of the must.

Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts autochthonous.

The new wine is kept on the "noble lees" for months, then made clear with decanting. It is bottled only in spring when the first heat of the summer do start the refermentation which takes place in the bottle at 12/14 ° C always with selected yeasts e lasts about 25/30 days.

When the wine regains its natural clarity the refermentation is over, it is left to rest in the bottle for a few weeks before being marked.

ORGANOLEPTIC FEATURES

Pearly: fine and continuous

Color: pale straw yellow with golden reflections

Bouquet: intense with hints of bread crust and dry hay

Taste: decisive, savory with a light aftertaste bitter

