

BORG COL

Località Col 11 31051 FOLLINA (TV) Tel./Fax +39 0438 970658 - e-mail: info@alcol.tv

SPARESINA Sparkling white wine

Altitude: 250 meters above sea level
Soil type: loamy / clayey
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: Charmat method
Malolactic fermentation: no
Maturation duration: 30 days in the bottle before being marketed
Yield of grapes into wine: 70%
Alcohol: 11.00% vol
Residual sugar (g / l): 14
Total acidity (g / l): 6.00
Ph: 3.25
Dry extract (g / l): 17
Aphrometric pressure bar at 20 ° C: 2.50
Food pairings: excellent as an aperitif; delicious paired with fish, even raw.
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 / October with the grapes at the maximum chemical/organoleptic balance followed by soft pressing and static decantation of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for about a month, then clarified and racked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

ORGANOLEPTIC FEATURES:

Perlage: fine and continuous
Color: pale straw yellow
Bouquet: fruity, typical
Taste: harmonious, fresh, aromatic

HISTORY: This wine takes its name from the vineyard from which the "Sparesina" grapes derive; so named because the soil without stones was used in the past for the cultivation of asparagus.

