



MEROTTO
AZIENDA AGRICOLA

Castè

VALDOBBIADENE
PROSECCO SUPERIORE DOCG
EXTRA DRY - MILLESIMATO



“Colle il Castello”: this is the local name for the steep hill which rises behind the winery.
The result: an Extra Dry of the highest quality.

TECHNICAL CHARACTERISTICS

Varieties: 100% Glera.

Wine making technique: on-skin maceration followed by gentle pressing; the must obtained is placed directly in an autoclave for about 60 days; then rests for about 100 days on its own yeasts.

Alcohol: 11,5%

Sugar residue: 12 g/l

Pressure at 20° C: 5 bar

IDENTITY CARD

Production area: Col San Martino.

Castè vineyard location: land registry plot 264 – 819 – 630 – 833 – 832 - 835

Extension: 2,32 hectares

Average altitude: 270 m asl

Bottles produced: 28.000 approx.

Magnums produced: 600 approx.

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; bright and dense foam; perlage with a fine and persistent texture.

Bouquet: an intense and fragrant aroma of apple and pear precedes floral accents of wisteria and acacia.

Taste: juicy, pulpy and fresh, emerging through a perfect combination of flavour, acidity and softness.

Finish: long and persistent, of great elegance with clear hints of ripe apple.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 litres