



“GAGGIANDRE”
PROSECCO DOC
BIO

Organic Sparkling Wine

• **PRODUCTION AREA**

Vineyards in the Treviso hills that are cultivated using strictly organic methods. Vineyards facing East-West with 3500 plants per hectare. The vines are 15 years old. Average production of 4 kg per plant, amounting to 13.000 to 14.000 kg per hectare. Grape variety: Glera.

Growing technique: Sylvoz.

• **TECHNOLOGY**

The grapes are harvested by hand in September and then pressed gently. This is followed by static decantation of the must. Primary fermentation takes place at 18°C in steel tanks, with specially selected yeast for organic wine production. The new wine is left on the “fine lees” for a month, then it is filtered and racked to pressurized vats, where bubbles form. Secondary fermentation takes place at 18°C and select yeast is used once again. The process lasts approximately 15 to 20 days and it is followed by 5 to 10 days of ageing on the lees. The wine is then bottled and left to age in the bottle for a few weeks.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: very fine and continuous.

Colour: soft straw yellow.

Bouquet: elegant, fruity and floral.

Taste: distinctive, pleasant and harmonious.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 10.50 – 11.50

Sugars, g/l 13.50 – 14.50

Total acidity, g/l 6.00 - 7.00

• **SERVING TEMPERATURE**

5°C - 6°C (serve immediately after opening).

• **PRESERVATION**

Keep in a cool, dry place, away from heat and light.

• **AS INDICATED ON THE WINE LIST**

“Gaggiandre” Organic Sparkling Wine - Astoria

117- 750 ml

