

Perle d'Ischia Brut V.S.Q.P.R.D.



Sold in 6-bottle cartons.

Rating: Not Rated Yet

Price

Base price with tax 78,00 €

Sales price 78,00 €

Discount

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Manufacturer [Wine Company Colella Giosuè](#)

Description

Production Area: Ischia D'Ischia, municipality of Forio localities Cimmentorosso and Spadara

Sparkling wine: Classical method

Classification: Quality vinospasm produced in specified region "V.S.Q.P.R.D."

Producer: Colella Giosuè Winery

Property vineyards: It has 3.00 in Località Cimmentorosso and Spadara, Forio

Grape Variety: White Cherry 95% Foraster 5%

Soil: Slightly sloping

Exposure: Southwest

Altitude: 120/150 m. slm

Grape production for Ha: 85-88 q.li for Ha

Harvest period: End of August, beginning of September

Processing: Squeezing grapes with pneumopressa, cold clarification (5-6 ° c) of the must and filtration of the same, yeast inoculation and

Wine: Perle d'Ischia Brut V.S.Q.P.R.D.

controlled fermentation (15-18 ° c)

Grape yield / wine: 66-68%

Stabilization of wine

Bottle to Bottle Compression: Spring

Fermentation temperature for foaming: 15-18 ° c

Processing steps after foaming: After 6 months the bottle is put to tip in pupitres, and the various shaking phases for lees are deposited. After a year of bottling operations, breakthrough with the addition of custom liquor. After the break, stay at least three months in the local bottles.

Enochemical Characteristics: Alcohol = 12.50% - Sugars = 12-15 gr / liter - Ac. Total = 5.50 °% (tartaric acid) - Total dry extract = 34-35 gr / liter - Aromatic pressure at 20 ° c = 4.60-5.00 Atm

Sensory characteristics: Straw yellow color with light greenish reflections. Dry and long flavor. Profumes typical of the source grapes with a slight hint of breadbasket.

Serving temperature: 6-8 ° C as an aperitif or at the end of 8-9 ° c for all meals and especially with molluscs and fish.

Reviews

There are yet no reviews for this product.