

# CA' FISCHELE

## Gambellara Doc





# CA' FISCH ELE

Gambellara  
Doc

- Name** Ca' Fischele  
**Wine classification** Gambellara Doc  
**Grapes variety** Garganega 100%  
**Production area** Montebello loc.Selva, in the hearth of Classic Doc area of Gambellara  
**Bottles produced** 30.000 (0.750 lt)
- The vineyard**  
*Name* - Ca' di Fischele and others, property of Dal Maso Company  
*Age of grapes* - 40 years  
*Soil* - clay basaltic of volcanic origin, medium fertility  
*Exposure* - South-South/East  
*Altitude* - Hill, 80-100 mt above sea level  
*Planting density* - 4.000 vines/ hectare  
*Training system* - open trellis  
*Nr of buds per plant* - 18  
*Yield per hectare* - 110 quintals  
*Cultivation* - spare fertilization and thinning out of exceeding grapes  
**Harvest period and method**  
Mid of October, hand-picking in crates
- Vinification**  
*Brief description:* after grapes are de-stemmed and gently pressed, the juice is clarified by cold stabilization and then inoculated with selected pure yeasts..  
*Fermentation equipment* - stainless steel tanks  
*Fermentation temperature* - 16° - 18° C  
*Maceration period* -  
*Fermentation period* - 15 days  
*Maturation period* - 4 months in stainless steel vessels  
*Bottling period* - End of January
- Chemical information about the product**  
*Total acidity*- 6,5 g/l  
*Ph* - 18  
*Tot. dry extract*. g/l 24  
*Alcohol contents, %* - 12,60  
*Reducing sugars, g/l* - 4,8  
*Tot. SO2, mg/l* - 75  
*Free SO2, mg/l* - 27
- Description**  
Deep yellow colour  
Fruity aroma, with marked notes of fruits and flowers  
Well-balanced, full, medium-bodied flavour  
**Ageing potential**  
3 years
- Food coupling**  
Starters and first courses in general, perfect with fish.  
  
*With some Vicenza's traditional meals...*  
Risotto with peas, risotto with nettles and wild vegetables "bruscandoli", ravioli with snails, Bassano asparagus
- Service temperature**  
*Temperature* -10°-12°C.; uncork a few minutes before serving