CA' FISCHELE
Gambellara Doc

C A' F I S C H E L E

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	25.000 (0.750 lt)

The vineyard
Name - Ca' di Fischele and others, property of Dal Maso Company
Age of grapes - 43 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

Available sizes

0,75 lt