

CA' FISCHELE

Gambellara Doc





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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
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 - 80 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 - 3 months in stainless steel vessels
Bottling period - End of January

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