

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



Brut "Perle di Ischia"

Rating: Not Rated Yet

Price

18,00 €

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Manufacturer [Wine Company Colella Giosuè](#)

Description

Production area: Island of Ischia, municipality of Forio, localities of Cimmentorosso and Spadara

Sparkling wine: Classic method

Classification: Quality vinospumante produced in a specific region "V.S.Q.P.R.D."

Producer: Colella Giosuè winery

Owned vineyards: 3.00 hectares in Cimmentorosso and Spadara, Forio

Grapes: Biancolella 95% Forastera 5%

Terrain: Slightly sloping

Exposure: South-west

Altitude: 120/150 m. above sea level

Grape production per hectare: 85-88 quintals per hectare

Harvest period: End of August, beginning of September

Processing: Grape pressing with pneumopress, cold clarification (5-6 ° c) of the must and filtration of the same, inoculation of yeasts and controlled fermentation (15-18 ° c)

Grape / wine yield: 66-68%

Stabilization of wine

Bottled for second fermentation: spring

Fermentation temperature for the second fermentation: 15-18 ° c

Processing phases after second fermentation: After 6 months the bottle is placed on the tip in pupitres, and the various phases of shaking are carried out for the deposit of the lees. After one year from the bottling operations, disgorgement with the addition of personalized liquor. After disgorgement, stay of at least three months in the bottle room.

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

Sensory characteristics: Straw yellow color with light greenish reflections. Dry and long flavor. Typical aromas of the original grape with a slight hint of bread rind.

Serving temperature: 6-8 ° c as an aperitif or at the end of a meal 8-9 ° c throughout the meal and especially with shellfish and fish.

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Reviews

There are yet no reviews for this product.