



## DEI CASEL

### EXTRA DRY

#### Valdobbiadene Docg

Prosecco Superiore

Casel is the long-time local nickname for the Adami family

#### GRAPES

93-100% Glera; 0-7% Chardonnay

#### GROWING AREA

Hills of Conegliano Valdobbiadene.

#### VINEYARD ELEVATION

180-300 metres.

#### SOIL PROFILE

Diversity of soil types. Hillslopes with often calcareous clay; with relatively infertile, dry, shallow sandstones and marls, particularly at higher elevations.

#### VINEYARD ASPECT

Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south-facing.

#### TRAINING SYSTEM

Double arched cane. Vineyard density: 2,500-3,300 vines per hectare.

#### CLIMATE

Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.

#### HARVEST

From 20 September to 10 October.

#### ALCOHOL

11% vol

#### DOSAGE

14-17 g/l

#### TOTAL ACIDITY

5.5 g/l – pH 3.20

#### VINTAGE

No

#### SERVING

##### TEMPERATURE

7-8 °C

#### RECOMMENDED GLASS

Medium-wide glass.

#### SIZES

##### AVAILABLE (L)

0,75 - 1,5



#### VINIFICATION

The clusters are pressed in pneumatic presses and the must is given a gravity settling for clarification. It is naturally fermented with cultured yeasts at 17-19°C, then the wine matures a minimum of three months sur lie in steel. It receives its effervescence via the Italian Method, at 15-17°C. and the resultant sparkling wine is then cold-stabilised at -4°C.

#### SENSORY QUALITIES

Exhibits a lovely straw yellow, and a dense, creamy mousse and subtle, lingering bead of pin-point bubbles. Ample, notably crisp bouquet of fruit and floral notes, in particular yellow apple, peach, and tropical fruit lifted by fragrant wisteria and acacia. The nose is classically well-balanced, with delicate but pronounced aromas. Smooth-textured, crisp, and fruit-rich on a palate that develops significant breadth and progression, all the while in complete sensory coherence with the bouquet. Overall, Dei Casel shows impressive harmony and elegance.

#### SERVING SUGGESTIONS

Excellent as an aperitif wine, Dei Casel is the Prosecco of choice for any festive occasion, the classic toast. But it partners beautifully with petits fours, finger food, non-crème cakes, and in particular with shellfish.



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