



CASTEL DOLCE



TYPE OF VINE: Chardonnay, Glera, Manzoni Bianco, Sauvignon.

AREA OF PRODUCTION: Castello Roganzuolo 119 m above sea level

TERRAIN: Clayey

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m to 2.8m x 1.m

VINIFICATION: Gentle pressing, draining of the Must juices and fermentation using selected yeasts at controlled temperature.

EFFERVESCENCE: In autoclave using the Charmat method at a temperature of 17°C for 40 days

CHARACTERISTICS: Straw yellow in colour with a fine and lasting perlage; aromas of lime, peach, apricot, and a hint of orange flower.

MATCHING: A good accompaniment to chocolate desserts and dry confectionary.

SERVING TEMPERATURE: From 6 to 8 °C in the glass, maintain this temperature in an ice-bucket.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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