



BELE CASEL PROSECCO



Bele Casel owner/winemaker Daniello Ferraro is committed to a handmade, artisan approach to Prosecco and the tiny production is the finest available. Bele Casel displays unparalleled freshness while exhibiting a creamy palate-texture and subtle hints of Asian pear.

Prosecco is a late-ripening white grape varietal native to the Veneto region in northeast Italy. The production region is quite cool and picking is often completed in October or even early November, requiring that the fermentation take place in cold weather. Excessively cold winters meant stopped fermentations, resulting in wines with significant residual sugar and trapped carbon dioxide (a universal by-product of the fermentation process). Thereby, a style was born based in a fruity, aromatically forward wine that naturally sparkled. Over the couple of decades, styles have fallen anywhere from a dry, perfumed and steely wine to accompany shellfish (oysters and ceviche are perfect accompaniments) and richly fruity, full-bodied sparklers more in keeping with fruit compote or light conversation.

PROSECCO DI VALDOBBIADENE

The finest Prosecco harvested under low yields from the Santo Stefano and Sacol districts, Bele Casel carries the Valdobbiadene appellation, Prosecco's top appellation.

Careful grape selection, a light crush and modern vinification result in this breathlessly fresh, effusively aromatic, classic sparkling wine from Veneto, the sparkling wine of Venice.

Vintage PROSECCO DOC MONTELLO E COLLI ASOLANI

From time to time, in exceptional vintages, Luca produces Vino Spumante Dry, a special vintaged bottling of Prosecco DOC Montello e Colli Asolani. This is a remarkable sparkling wine value but of only limited availability. *Please inquire.*

Thank you for your time and for your interest in Connoisseur Wines