

1077 Spergola

Casali
VITICULTORI
DAL 1900

1077 SPERGOLA BRUT

APPELLATION: Colli di Scandiano e Canossa DOP
CATEGORY: Sparkling White Brut Charmat Method
PRODUCTION AREA: Scandiano
GRAPES: 100% Spergola
SOIL: chalky-calcareous
HARVEST: late August

WINEMAKING: Soft pressing of selected grapes, followed by controlled-temperature fermentation in stainless-steel tanks.
6-week refermentation in stainless steel tanks.

COLOR: straw yellow with pale green hues; fine and persistent perlage.

BOUQUET: intense green apple and white peach aromas, notes of wisteria, acacia and lemon leaves.

TASTE: fragrant, mineral and elegant with a long, refreshing fruity finish.

PAIRINGS: cold cuts sandwiches, fried fish.



Service temperature 6-8 °C (43°-46°F)

Alcohol 12 % vol.

Residual sugar 9 g/l

Total acidity 8

Ph 3,20

Bottle size 750 ml