



*Casali*  
VITICULTORI  
DAL 1900

**CA' BESINA PAS DOSE'**

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: Sparkling White Pas Dosé Traditional Method

PRODUCTION AREA: Scandiano

GRAPES: 100% Spergola

SOIL: clayey-calcareous

HARVEST: late August

WINEMAKING: soft pressing of carefully selected hand-picked grapes followed by temperature-controlled fermentation in stainless steel tanks. Re-fermentation occurs in bottle, where the wine ages on the lees for at least 48 months.

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

BOUQUET: complex and elegant, hints of white peach and apricot, enriched with toasted hazelnuts and sweet spices aromas.

TASTE: supple and round, unmistakable crispy fruit notes typical of the Spergola grape, as well as the characteristic fresh and mineral finish.

PAIRINGS: roasted orata, tempura shrimps.

Serving temperature 6-8 °C (43°-46°F)

Alcohol 12,5 % vol.

Residual sugar 2 g/l

Total acidity 8

Ph 3,20

Bottle size 750 ml - 1500 ml



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