

CANTASTORIE SPERGOLA DRY

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: White Dry Frizzante Wine

PRODUCTION AREA: Scandiano

GRAPES: 100% Spergola

SOIL: clayey-calcareous

HARVEST: late August

WINEMAKING: soft pressing of carefully selected grapes followed by a fermentation in stainless steel tanks at a controlled temperature. Refermentation in stainless steel tanks.

COLOR: pale straw yellow.

BOUQUET: fresh with floral and fruity notes, green apple and white peach.

TASTE: easy-to-drink, fresh and mineral with a fruity delicate finish.

PAIRINGS: fried codfish, vegetarian lasagna.

Serving temperature 6-8°C (43-46°F)

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 8

Ph 3.20

Bottle size 750 ml



Cantastorie