

1077

Spergola Brut

Sparkling White Brut Charmat Method

Casali
VITICULTORI
DAL 1900

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.

Serving 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

