

1077

Spergola Extra Dry

Sparkling White Extra Dry Charmat Method

Casali
VITICULTORI
DAL 1900

Appellation

Colli di Scandiano e di Canossa DOP

Category

Sparkling White Extra Dry 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.

Bouquet

Predominant fruity and floral notes with hints of white pulp fruit (apple, pear, peach) typical of Spergola.

Taste

Semi-sweet and fruity wine, supported by a beautiful minerality typical of the soil and grape variety.

Pairings

Gyoza, fish pie, fish & chips.

Serving temperature 6-8°C (43°-46°F)

Alcohol 11% vol.

Residual Sugar 13 g/l

Total Acidity 8

Ph 3,20

Bottle size 750 ml

