

Ca' Besina Brut Millesimato

Sparkling White Brut Traditional Method

Casali
VITICULTORI
DAL 1900

Appellation

Colli di Scandiano e Canossa DOP

Category

Sparkling White Brut Traditional Method Vintage 2016

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. Refermentation occurs in bottle, where the wine ages on the lees for at least 48 months.

Color

Bright golden yellow; fine and persistent perlage.

Bouquet

Fragrant nose, delicately floral with hints of hawthorn, tropical fruit and dried herbs; freshly baked bread and pastries prevailing aromas are the result of the long aging.

Taste

Vibrant and crispy, mineral and pleasantly fresh; complex, round, with smooth and silky bubbles, ripe fruit and almond long finish.

Pairings

Fish carpaccio, pasta with anchovies.

Serving temperature 6-8°C (43°-46°F)

Alcohol 12,5 % vol.

Residual Sugar 6 g/l

Total Acidity 7

Ph 3,20

Bottle size 750 ml - 1500 ml

