

# Ca' Besina Pas Dose

Sparkling White Pas Dose  
Traditional Method

*Casali*  
VITICULTORI  
DAL 1900

## Appellation

Colli di Scandiano e Canossa DOP

## Category

Sparkling White Pas Dose 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

