

# Invernaia Bianco

White Dry Still Wine

*Casali*  
VITICULTORI  
DAL 1900

**Denominazione**

Emilia IGP

**Category**

White Dry Still Wine

**Production Area**

Reggio Emilia

**Grapes**

80% Spergola, 20% Sauvignon Blanc

**Soil**

Clayey-calcareous

**Harvest**

Late August

**Winemaking**

Soft pressing of carefully hand-picked grapes, followed by a two-weeks fermentation in stainless steel tanks at 15°C (59°F). Aging in steel tanks before bottling.

**Color**

Straw yellow with light green highlights.

**Bouquet**

Delicate nose with tropical fruit, pear and apple scents, typical Sauvignon Blanc notes, such as green bell pepper and nettle.

**Taste**

Balanced with great freshness and minerality, the mouth matches the nose, intense with a pleasant, lingering aftertaste.

**Pairings**

Spaghetti with clams, grilled sea bass.

**Serving temperature** 8-10°C (46°F – 50°F)

**Alcohol** 12 % vol.

**Residual Sugar** 1 g/l

**Total Acidity** 6

**Ph** 3,20

**Bottle size** 750 ml

