

Colle Ventoso Metodo Classico

Spergola Traditional Method Sparkling Wine

Casali
VITICULTORI
DAL 1900

Appellation

Colli di Scandiano e Canossa DOP

Category

Brut white sparkling wine - Traditional Method

Production area

Scandiano

Grape variety

100% Spergola

Soil

Calcareous-clayey

Harvest

Late August

Winemaking

Hand-harvested into small crates and gently pressed. Primary fermentation takes place in stainless steel at a controlled temperature, followed by secondary fermentation in the bottle and ageing on the lees for at least 36 months.

Colour

Bright straw yellow with golden highlights; fine, persistent perlage.

Bouquet

A fragrant nose with delicate hawthorn blossom, interwoven with white-fleshed fruit and subtle hints of hay and almond.

Palate

Fresh and vibrant, with a savoury mineral streak that lingers through the finish, revealing excellent persistence.

Food pairings

Ideal with Reggio Emilia specialities such as Parmigiano Reggiano and Erbazzone, as well as fish dishes, shellfish, flavourful seafood stews or crisp fried foods

Serving temperature 6-8°C

Alcohol content 12% vol.

Residual sugar 4-6 g/l

Total acidity 7

Ph 3,20

Bottle size 750 ml

