

Invernaia Bianco

White Dry Still Wine

Casali
VITICULTORI
DAL 1900

Appellation

Colli di Scandiano e Canossa DOP

Category

White Dry Still Wine

Production Area

Province of Reggio Emilia

Grapes varieties

95% Spergola, 5% Malvasia di Candia Aromatica

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

Broad and highly refined on the nose, revealing notes of tropical fruit, white peach and crisp apple, together with delicate floral nuances enhanced by the blend.

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

Alcohol 12 % vol.

Residual Sugar 1 g/l

Total Acidity 6

Ph 3,20

Bottle size 750 ml

