FRANCESCA MARA

SPERGOLA
COLLI DI SCANDIANO E DI CANOSSA DOP

GRAPES: 100% Spergola.
PRODUCTION AREA: Scandiano, Emilia Romagna.
CLASSIFICATION: dry sparkling white wine.
HARVEST SEASON: at the end of August.
VINIFICATION: grapes are softly pressed, treated by refrigeration and fermentation in steel tanks under controlled temperature. Second fermentation is in stainless steel pressure tank.

COLOUR: straw yellow with greenish glare.
BOUQUET: fragrant nose wrapped in predominant floral notes on a white pulp fruit base.
TASTE: delicate sip with excellent freshness and drinkability with a fruity finish.
SUGGESTED USES: suitable to accompany fish-based first courses, risotti and white meats. Excellent as an appetizer with Parmigiano Reggiano.

SERVING TEMPERATURE: 8-10° C.
BOTTLE: 0,750 l. with natural cork.

ANALYTICAL INFORMATIONS:
Alcohol content: 11% vol.
Residual sugar: 8 g/l.

Made in Italy

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