

COLLI DI SCANDIANO E DI CANOSSA

Sweet DOC wine, Charmat method, sparkling white. With its aristocratic floral notes it fascinated Countess Matilde di Canossa and is for all a sweet company.

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Spergola in purity with manual harvest.

PRODUCTION AREA: Scandiano hills in the Reggio Emilia hills (Emilia Romagna).

TYPE OF VINES TRAINING: Espalier.

SOIL: calcareous, with marl and chalky veins.

HARVEST PERIOD: from 1st to 10th September.

VINIFICATION

YIELD PER HECTARE: 100-120 quintals/hectare

VINIFICATION: soft pressing of the grapes, with fermentation at a controlled temperature.

SPUMA: refermentation in autoclave, Method Charmat, for about 30 days.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 6%

RESIDUAL SUGAR: 85 grams/liter

STORAGE AND SERVICE

STORAGE: away from light, in the cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 6-8 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: straw yellow with golden reflections.

PERLAGE: fine.

SPUMA: lively and persistent.

BOUQUET: elegant and intense with floral notes which are also found in taste.

TASTE: fresh with good acidity.

FOOD PAIRINGS: excellent from dessert, sublime with dry sweets, house linghe tarts and cakes.



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