

# 1077 Spergola

*Casali*  
VITICULTORI  
DAL 1900

## 1077 SPERGOLA BRUT

APPELLATION: Colli di Scandiano e Canossa DOP  
CATEGORY: Sparkling White Brut Charmat Method  
PRODUCTION AREA: Scandiano  
GRAPES: 100% Spergola  
SOIL: chalky-calcareous  
HARVEST: late August

WINEMAKING: Soft pressing of selected grapes, followed by controlled-temperature fermentation in stainless-steel tanks.  
6-week refermentation in stainless steel tanks.

COLOR: straw yellow with pale green hues; fine and persistent perlage.

BOUQUET: intense green apple and white peach aromas, notes of wisteria, acacia and lemon leaves.

TASTE: fragrant, mineral and elegant with a long, refreshing fruity finish.

PAIRINGS: cold cuts sandwiches, fried fish.



Service temperature 6-8 °C (43°-46°F)

Alcohol 12 % vol.

Residual sugar 9 g/l

Total acidity 8

Ph 3,20

Bottle size 750 ml