



Casali
VITICULTORI
DAL 1900

CA' BESINA BRUT MILLESIMATO



1° classificato categoria Metodo Classico Brut

Ca' Besina Brut was the very first Traditional Method ever produced in Emilia-Romagna, the product was launched on the market in the mid-80s with the 1980 vintage.

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: Sparkling White Brut Traditional Method Vintage 2016

PRODUCTION AREA: Scandiano

GRAPES: 100% Spergola

SOIL: clayey-calcareous

HARVEST: late August

WINEMAKING: soft pressing of carefully selected hand-picked grapes followed by temperature-controlled fermentation in stainless steel tanks. Re-fermentation occurs in bottle, where the wine ages on the lees for at least 48 months.

COLOR: bright golden yellow; fine and persistent perlage.

BOUQUET: fragrant nose, delicately floral with hints of hawthorn, tropical fruit and dried herbs; freshly baked bread and pastries prevailing aromas are the result of the long aging.

TASTE: vibrant and crispy, mineral and pleasantly fresh; complex, round, with smooth and silky bubbles, ripe fruit and almond long finish.

PAIRINGS: fish carpaccio, pasta with anchovies.

Serving temperature 6-8 °C (43°-46°F)

Alcohol 12 % vol.

Residual sugar 6 g/l

Total acidity 7

Ph 3,20

Bottle size 750 ml - 1500 ml



Ca' Besina