



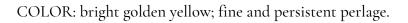
CA' BESINA BRUT MILLESIMATO



Cà 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. Refermentation occurs in bottle, where the wine ages on the lees for at least 48 months.



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



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