

Colle Ventoso

Casali
VITICULTORI
DAL 1900

COLLE VENTOSO SPERGOLA

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: White Dry Frizzante Wine

PRODUCTION AREA: Scandiano, Ventoso district

GRAPES: 100% Spergola

SOIL: clayey-calcareous

HARVEST: late August

WINEMAKING: Careful selection of the grapes picked from over 30 years old high-hills vineyards. Brief cold-soaking of the grapes followed by soft pressing. Temperature-controlled fermentation and refermentation in stainless steel tanks.



COLOR: straw yellow with green hues.

BOUQUET: fragrant nose, floral notes integrated into white fruit aromas.

TASTE: fresh mouthful with a long floral finish.

PAIRINGS: seafood salad, pasta with basil sauce.

Serving temperature 6-8°C (43°-46°F)

Alcohol 11 %

Residual Sugar 8 g/l

Total Acidity 8

Ph 3.20

Bottle size 750 ml