



Casali
VITICULTORI
DAL 1900

INVERNAIA WHITE

APPELLATION: Emilia IGP
CATEGORY: White Dry Still Wine
PRODUCTION AREA: Reggio Emilia
GRAPES: 80% Spergola, 20% Sauvignon Blanc
SOIL: clayey-calcareous
HARVEST: late August

WINEMAKING: soft pressing of carefully hand-picked grapes, followed by a two-weeks fermentation in stainless steel tanks at 15°C (59°F). Aging in steel tanks before bottling.

COLOR: straw yellow with light green highlights.

BOUQUET: delicate nose with tropical fruit, pear and apple scents, typical Sauvignon Blanc notes, such as green bell pepper and nettle.

TASTE: balanced with great freshness and minerality, the mouth matches the nose, intense with a pleasant, lingering aftertaste.

PAIRINGS: spaghetti with clams, grilled sea bass.

Serving temperature 8 - 10 °C (46°F - 50°F)

Alcohol 12 % vol.

Residual sugar 1 g/l

Total acidity 6

pH 3.20

Bottle size 750 ml



Invernaia