

PRA DI BOSSO SPERGOLA

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: White Dry Frizzante Wine

PRODUCTION AREA: Scandiano

GRAPES: 100% Spergola

SOIL: clayey-calcareous

HARVEST: late August

WINEMAKING: soft pressing of carefully selected grapes followed by temperature-controlled fermentation and refermentation in stainless steel tanks.

COLOR: straw yellow.

BOUQUET: intense and crispy with predominant white fruit aromas, pear, green apple and orange blossom, mineral finish of wet stone.

TASTE: fresh, savoury, fruity lingering finish.

PAIRINGS: trofie with swordfish and olives, grilled fish skewers.

Serving temperature 6-8°C (43°-46°F)

Alcohol 11.5 %

Residual Sugar 6 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml



Pra di BossO