

# 1077 Spergola

*Casali*  
VITICULTORI  
DAL 1900

## 1077 SPERGOLA EXTRA DRY

APPELLATION: Colli di Scandiano e di Canossa DOP

CATEGORY: Sparkling White Extra Dry Charmat Method

PRODUCTION AREA: Scandiano

GRAPES: 100% Spergola

SOIL: chalky-calcareous

HARVEST: late August

WINEMAKING: Soft pressing of selected grapes, followed by controlled-temperature fermentation in stainless-steel tanks.

6-week refermentation in stainless steel tanks.

COLOR: straw yellow

BOUQUET: predominant fruity and floral notes with hints of white pulp fruit (apple, pear, peach) typical of Spergola

TASTE: semi-sweet and fruity wine, supported by a beautiful minerality typical of the soil and grape variety

PAIRINGS: gyoza, fish pie, fish & chips



Service temperature 6-8 °C (43°-46°F)

Alcohol 11 % vol.

Residual sugar 13 g/l

Total acidity 8

Ph 3,20

Bottle size 750 ml