

PRA DI BOSSO SPERGOLA DOLCE

APPELLATION: Colli di Scandiano e Canossa DOP

CATEGORY: White Sweet 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 with golden reflections.

BOUQUET: intense hints of ripe fruit such as apple and pear together with floral and mineral notes typical of Spergola.

TASTE: sweet wine, with a light flavor and persistent mature fruity finish

PAIRINGS: lemon tart, creamy coconut milk chicken

Serving temperature 6-8°C (43°-46°F)
Alcohol 6 %
Residual Sugar 90 g/l
Total Acidity 7.5
Ph 3.20
Bottle size 750 ml



