

MISFATTO
SPERGOLA
DELL'EMILIA IGP



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| Tipology | Dry white frizzante with refermentation in bottle |
| Grape variety | 100% Organic Spergola |
| Production area | Borzano, Albinea (Reggio Emilia) Emilia Romagna |
| Harvest | grapes are picked by hand at the end of August |
| Vinification | soft pressing of the whole grape. Spontaneous fermentation with indigenous yeasts in steel vat Natural refermentation in the bottle by adding as <i>liquer the tirage</i> the must of the same grapes of the base of start (that is kept at a cold temperature from the harvest). |
| Alcohol content | 11,5 % vol. |
| Residual sugar | 0,03 g/Lt |
| Color | intense yellow straw with luminous foam |
| Aromas | yeast, white fruit and flowers fragrant and pleasantly rustic |
| Taste | lively, smooth and refreshing |
| Food matching | perfect as aperitif or paired with fried fish, salami, dumplings, pasta with vegetables sauce |
| Service Temperature | 6°- 8° C (43°- 46° F) |