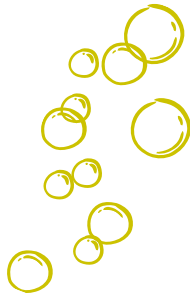




Trellising

TECHNICAL SHEETS



Sparkling Dry White

2024

Come as you are

IGP Spergola dell'Emilia Frizzante



Spergola 100%



2004



clay, soil



60-100 masl



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure from the own farm.

Manual harvest. 24/36 hours skin contact, gravity racking, no pressing; Soft whole bunch pressing. First fermentation on own lees. Malolactic fermentation.

Second fermentation in the bottle, min. aging 12 months.

TASTING NOTES

Golden yellow color, brilliant, rich and fine mousse, notes of white fruit, apple, pleasantly tannic.

PAIRINGS

Eclectic wine, tantalizing with cured meats and Parmigiano-Reggiano, but also other medium-aged cheeses. Elaborate fish dishes. Excellent as an aperitif.

Production in 2024: 3000 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine

CELLAR VINEYARD



EMILIA ROMAGNA



PODERE
GIARDINO