DRINK FINE, DRINK FAIR

Trellising

TECHNICAL SHEETS



Sparkling Dry White

2024

Come as you are

IGP Spergola dell'Emilia Frizzante

VINEYARD

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.

CELLAR

Manual harvest. Soft whole bunch pressing. First fermentation on own lees (wild yeast).
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

EMILIA ROMAGNA

PODERE GIARDINO