

MISFATTO
SPERGOLA
DELL'EMILIA IGP



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)