



MONTEVANGELO Bianco di Spergola

ALFREDO BERTOLANI

Emilia Igt

Still white wine obtained from the pressing of the "Spergola" white grape, an indigenous vine from the small production area of the Scandiano hills, present in the area since 1400. The fermentation takes place in small French oak barrels, to enhance the natural aroma of this wine. This is then followed by a short maturation in wood and finally rest in the bottle for several months. The natural qualities of freshness and flavor of the Spergola grape are thus enriched by more evolved aromas linked to maturation.

Excellent to accompany any meal, especially white meat and fish main courses.

Serving temperature: 12 - 14°C .

Alcohol content 12.5%.