



SPERGOLA

Metodo Classico Millesimato

ALFREDO BERTOLANI

Colli di Scandiano and Canossa Doc
Spergola Sparkling Wine
Classic Method Brut 24 months

It is obtained from the pure "Spergola" grape, an indigenous white grape variety present for centuries in the small area of the Scandiano hills.

It is worked with the Champenoise method and rests on the yeasts for at least 20 months.

Fine in perlage, the nose has light fruity hints and mineral notes.

In the mouth it is a balanced wine between residual sugar and freshness, pleasantly savory, which ends with a long and persistent aftertaste.

Suitable as an aperitif and throughout the meal.

Harvest 2020

Serving temperature: 6–8°C.

Alcohol content 12.50%