

CASCINA
SanGiovanni
ALFIERO SOLITO

LE CONCHE
METODO CLASSICO

VINO SPUMANTE BRUT

Grape variety: 65% Barbera vinified in white - 35% Chardonnay

Vineyard: located in Calamandrana

Extension: 2 hectares

Growing method: Guyot

Harvest: manual

Vinification: soft pressing, clarification, racking and fermentation for 10/12 days in a steel tank at controlled temperature

Color: light yellow, rich foam, fine, regular and persistent perlage

Aroma: floral and citrus with a delicate bread yeast fragrance

Taste: clean and harmonious, rightly persistent

Pairings: ideal for aperitifs. Its complexity also makes it perfect to accompany an entire fish-based meal, especially seafood

Serving temperature: 12-14 C°

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