CASCINA
SanGiovanni
ALFIERO SOLITO

ALFIERO
METODO CHARMAT

VINO SPUMANTE BRUT

Grape variety: 60% Chardonnay - 40% Cortese
Vineyard: located in Calamandrana
Extension: approximately 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: straw yellow with golden reflections
Aroma: it has notes of white fruit such as apple and pear, citrus fruits and a touch of white flowers
Taste: in the mouth it is fresh, lively and has good acidity, with a fruity and harmonious finish
Pairings: appetizers, light risotto, fish-based first courses and pizza
Serving temperature: 12-14 C°



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