

BORGIO COL

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SPARESINA Sparkling white wine

Altitude: 250 meters above sea level

Soil type: loamy / clayey

Orientation and exposure of the vines: north-south

Cultivation system: silvoz and double overturned

Strains / ha: 3333

Grape yield q.li/ha: 150 q.li/ha

Harvest period: mid-September

Pressing: soft

Sparkling winemaking technique: Charmat method

Malolactic fermentation: no

Maturation duration: 30 days in the bottle before being marketed

Yield of grapes into wine: 70%

Alcohol: 11.00% vol

Residual sugar (g / l): 14

Total acidity (g / l): 6.00

Ph: 3.25

Dry extract (g / l): 17

Aphrometric pressure bar at 20 ° C: 2.50

Food pairings: excellent as an aperitif; delicious paired with fish, even raw.

Serving temperature: 6-8 ° C

Conservation: in a cool place, away from light and heat sources

Cases of 6 bottles

Weight: 8.52 Kg. for case

Sizes: 0.75 l

TECHNOLOGY :The harvest takes place manually in September / October with the grapes at the maximum chemical/organoleptic balance followed by soft pressing and static decantation of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for about a month, then clarified and raked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

ORGANOLEPTIC FEATURES:

Perlage: fine and continuous

Color: pale straw yellow

Bouquet: fruity, typical

Taste: harmonious, fresh, aromatic

HISTORY: This wine takes its name from the vineyard from which the "Sparesina" grapes derive; so named because the soil without stones was used in the past for the cultivation of asparagus.

