



CASTIGNANO

– CANTINE DAL 1960 –



vino spumante

**SPUMANTE PASSERINA D.O.C.
BRUT**



GRAPES VARIETY: Passerina 100%

TOTAL HECTARAGE AS VINEYARD: 10

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 350 above sea level

WINE PRODUCTION: off the skins with second fermentation in a
pressure tank (Long Charmat)

ALCOHOL: 12%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: crystal green nuances over yellow, with fine, lingering
sparkle

FRAGRANCE: intense, fruity and blossom

FLAVOUR: soft, cool palate, with a pleasing closing note of ripe pear

FOOD PAIRINGS: it matches fish appetizers, perfect as aperitif.

Size: 0.75 lt. / 1.5 lt.

S.C.A.C. SOC. COOP.AGRICOLA

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