



CASTIGNANO

– CANTINE DAL 1960 –



vino spumante

"SPARKLING WINE PECORINO METODO CLASSICO"



GRAPES VARIETY: Pecorino 100%

TOTAL HECTARAGE AS VINEYARD: 2

TYPE OF SOIL: medium mix, predominantly clayey

PLANS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

AVERAGE ALTITUDE OF THE VINEYARDS: 500 above sea level

WINE PRODUCTION: controlled temperature fermentation in stainless steel tanks with subsequent refermentation in the bottle, resting for at least 20 months on the fine lees and manual disgorgement. The bottles rest for at least 6 months before being put on the market

ALCOHOL: 12,50%

ORGANOLEPTIC CHARACTERISTICS

COLOUR: straw yellow with golden reflections, with a very fine and delicate perlage

FRAGRANCE: fragrant, complex, with hints of bread crust, yeast and hazelnut

FLAVOUR: intense and persistent, acidity well balanced by the structure of the pecorino, rightly savory

FOOD PAIRINGS: excellent with raw fish and shellfish, superb when paired with white meats. Also ideal as an aperitif



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

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