



CASTIGNANO

- CANTINE DAL 1960 -



vino spumante

SPUMANTE ROSATO BRUT "ARMONIA"



GRAPES VARIETY: Sangiovese 100%,

TOTAL HECTARAGE AS VINEYARD: 2

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 400 above sea level

WINE PRODUCTION: white vinification of Sangiovese grapes with
light cold maceration in the press. Controlled temperature
fermentation and refermentation in autoclave - Long Charmat method

ALCOHOL: 12%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: onion peel with fine, lingering sparkles

FRAGRANCE: the aroma is clean with note of rose and violet,
pleasantly fruity

FLAVOUR: the flavour is fresh, well balanced with fragrance

FOOD PAIRINGS: It is perfect for appetizers but it goes well also
with risotto and fish



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

Contrada San Venanzo 31, 63072 Castignano (AP) Tel: +39 0736 822216

www.cantinedicastignano.com / commerciale@cantinedicastignano.com