CASTELLO DI TASSAROLO — Marchesi Spinola dal 1367

SPARKLING SPINOLA

SPARKLING GAVI - D.O.C.G.

Produced and estate bottled by Castello di Tassarolo dei Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

PRODUCTION AREA

Selected vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production area (Piemonte).

TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of "green- manure", biodynamic preparations and biodynamic compost. Altitude: 300 metres above sea level.

GRAPE VARIETY

Cortese di Gavi (100%)

PRODUCTION TECHNIQUE

The "ancestrale" known abroad as "Pet Nat" diminutive of **Pètillant Naturel**, is the **primordial form of sparkling wine-making**, being a **bottle-fermented wine**. The grapes are lightly pressed to extract the indigenous yeasts present on the grapes, after which the must is fermented in steel at controlled temperature. Fermentation, having reached the right sugar content, **is stopped** with the use of a low temperature and the wine is **immediately bottled**. The remaining sugars and yeasts, at the first heat, trigger **a second fermentation in the bottle** that produces light, elegant bubbles.

TASTING NOTES AND MORE

Colour
Straw-yellow colour.
It presents itself with a slight background of fine lees, so if you shake the bottle it will appear slightly veiled and richer to the taste.

Bouquet
Complex and intense scent with notes of fruit accompanying floral hints.

Flavour
Rich, fresh, fruity with nuances of bread crust, yeast and citrus fruits.

Yeasts
Indigenous, of our own grapes.

Alcohol
12 - 12,5% by Vol.

Total Acidity
5,10 g/l

Pressure
2,4 ATM

Production
13.000 Bottles

Certifications
Certified *"Organic and Vegan"* by BIOS; *"Biodynamic"* by AgriBioDinamica; *"Organic"* by USDA.

CONCLUSIONS

A wine for the whole meal and an excellent aperitif. It goes well with all vegetarian and fish dishes. You can shake the bottle to drink it slightly cloudy and with a more intense flavour. Serve at a temperature of **7-8°C**