

CASTELLO
DI TASSAROLO



Marchesi
Spinola dal 1367



SPARKLING SPINOLA

SPARKLING GAVI - D.O.C.G.

Produced and estate bottled by Castello di Tassarolo of 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

Out of the many and infinite possibilities offered to us by nature is that of a sparkling wine, by keeping and enclosing the **natural bubbles** (carbon dioxide) produced through the process of **alcoholic fermentation**. This wine is the product of **constant care and attention** throughout the winemaking process. The grapes are **harvested manually** at exactly the right moment, softly pressed and fermented in special tank (autoclave) which gives the most natural expression of the transformation into wine, **fully preserving the aromas and natural taste** of the **Cortese grape**, without the addition of any **foreign agents**. We take the greatest care not to damage its **intrinsic qualities** right up to bottling.

TASTING NOTES AND MORE



Colour

Straw yellow with marked green highlights.



Bouquet

Intense aroma with floral notes of orange blossom and acacia flowers.



Flavour

Dry like a Gavi but Fresh, fragrant, sparkingly "frizzante", lively and persistent.



Yeasts

Indigenous, of our own grapes.



Alcohol

12 - 12,5% by Vol.



Total Acidity

Around 5,40 g/l



Pressure

2,4 ATM



Production

13.000 Bottles



Certifications

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

CONCLUSIONS

Excellent aperitif and wine for celebrations. It can accompany fish dishes, white meat, rice, pasta and desserts. Serve at a temperature of **7-8°C**