



CASCINA

*SanGiovanni*

ALFIERO SOLITO

## ALFIERO METODO CHARMAT

VINO SPUMANTE BRUT

**Grape variety:** 60% Chardonnay - 40% Cortese

**Vineyard:** located in Calamandrana

**Extension:** approximately 2 hectares

**Growing method:** Guyot

**Harvest:** manual

**Vinification:** soft pressing, clarification, racking and fermentation for 10/12 days in a steel tank at controlled temperature

**Color:** straw yellow with golden reflections

**Aroma:** it has notes of white fruit such as apple and pear, citrus fruits and a touch of white flowers

**Taste:** in the mouth it is fresh, lively and has good acidity, with a fruity and harmonious finish

**Pairings:** appetizers, light risotto, fish-based first courses and pizza

**Serving temperature:** 12-14 C°

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