



C A S C I N A

SanGiovanni

ALFIERO SOLITO

LE CONCHE METODO CLASSICO

VINO SPUMANTE BRUT

Grape variety: 65% Barbera vinified in white - 35% Chardonnay

Vineyard: located in Calamandrana

Extension: 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: light yellow, rich foam, fine, regular and persistent perlage

Aroma: floral and citrus with a delicate bread yeast fragrance

Taste: clean and harmonious, rightly persistent

Pairings: ideal for aperitifs. Its complexity also makes it perfect to accompany an entire fish-based meal, especially seafood

Serving temperature: 12-14 C°

Azienda Agricola Cascina San Giovanni
Frazione Valle San Giovanni, 42
14042 - Calamandrana - AT - Italia
Tel +39 379 2934447
www.cascinasangiovinivini.it
info@cascinasangiovinivini.it

