



PALAZZONA DI MAGGIO

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ASPRO

SPUMANTE EXTRA BRUT



Format
75cl Bottle



Type of wine
Extra Brut Sparkling Wine
from sustainable farming



Production area
Imola (Bo) - Romagna - Italy



Grape variety
Sangiovese



Appearance
Very pale pink color, fine perlage.



Nose
Violet and cherry, rose petals, pomegranate,
citrus notes.



Palate
Fresh and mineral, final clean
and good tenacity.



Data Sheet

NAME COMPLETE:	ASPRO
DENOMINATION:	EXTRA BRUT SPARKLING WINE FERMENTED IN AUTOCLAVE
VINTAGE:	2020
GRAPE VARIETY:	100% SANGIOVESE
DENSITY PLANT:	5500/HA
TRAINING SYSTEM:	SPURRED CORDON
ANNUAL PRODUCTION:	10.600 BOTTLES
ALCOHOL CONTENT:	12% VOL
TOTAL ACIDITY:	6,7 G/L
SUGAR RESIDUE:	3 G/L
SERVICE TEMPERATURE:	8°C



Description

Aspro is an Extra Brut Sparkling Wine obtained from 100% Sangiovese organic grapes.

Sangiovese grapes are harvested by hand in early September, well in advance of full ripeness.

The second fermentation takes place directly from the clean must without additions.



Winemaking Process

The Sangiovese must is vinified in white with a soft pressing to obtain flower must.

Then a second fermentation is carried out with natural fermentation in an autoclave using the Martinotti method.

It is then left on the lees for about 2 months.



Land and Vineyard Characteristics

Our Sangiovese vineyards were planted in 2005 and 2006 in medium-textured soils predominantly clayey with sand and silt. The surface is about 5 hectares.

The grapes come from the podere Poggio in the hills of San Pietro di Ozzano in the Doc Colli d'Imola area in the province of Bologna at an altitude that varies between 80 and 170 meters above sea level.

The orientation of the rows varies according to the plots with a north-south prevalence.

The land is located in an area with a favorable microclimate.

In summer the temperature range from night to day is high and is optimal for obtaining high quality grapes and full-bodied wines characterized by high acidity and therefore freshness.



Food Pairing

Scampi cocktail, fried shrimp.
Platter of cold cuts with piadina or crescentine, fresh fruit desserts.