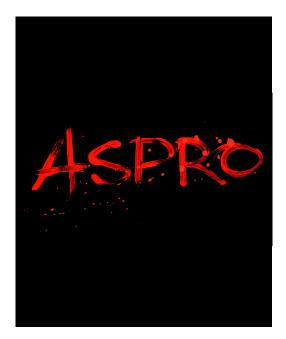


#### PALAZZONA DI MAGGIO







## **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.



NAME COMPLETE: **ASPRO** 

**DENOMINATION:** EXTRA BRUT SPARKLING WINE FERMENTED IN AUTOCLAVE

VINTAGE:

100% SANGIOVESE **GRAPE VARIETY:** 

**DENSITY PLANT:** 5500/HA

TRAINING SYSTEM: Spurred cordon **ANNUAL PRODUCTION: 10.600** BOTTLES

**ALCOHOL CONTENT:** 12% VOL 6,7 G/L **TOTAL ACIDITY:** 3 G/L **SUGAR RESIDUE:** 8°C **SERVICE TEMPERATURE:** 



#### 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.