



LACANOSA

PASSERINA

SPARKLING WINE
EXTRA DRY



GRAPE VARIETY: 100% Passerina.

VINEYARDS: from 400 to 540 meters above sea level, Guyot, 4,000 vines per hectare.

VINIFICATION: delicate destemming and soft pressing with use of only free-run must, short maceration and draining. Slow fermentation at a temperature of 10 to 18 °C.

SPARKLING PROCESS: Charmat method. With the second inoculation of two different select yeasts; fermented in steel for two days at 18 °C, then progressively reduced to 12 °C over the course of 60 days. Frequent Batonnage to bring temperature to 0 °C. At rest for another 20 days; subsequently, delicate filtering and then bottling.

AGING: three months in bottle at 15°C.

TASTING NOTES

Color: straw yellow. **Aroma:** fine, fragrant, pleasantly floral, with hawthorn and chamomile notes. **Flavor:** fresh and mineral, with a good acidity and a delicate, mellow finish.

ALCOHOL CONTENT: from 12% to 12.5% IN VOL depending on the vintage.

SUGAR LEVEL: 17 grams per liter.

SERVING SUGGESTIONS: excellent as an aperitif with shellfish and other seafood, or as an accompaniment with white meats and fish dishes in general.

IDEAL SERVING TEMPERATURE: 6-7 °C.

SHELF LIFE: two years (preferably).