



CASCINA QUARINO®

SPUMANTE BRUT “CA’ DEL CUP”



DENOMINATION: Spumante Brut Ca' del Cup

GRAPE: white grapes

VINEYARDS: village of Aramengo and Albugnano

HARVESTING: Manual in crates between the end of August and the beginning of September.

VINIFICATION: destemming and soft pressing of whole bunches and fermentation of the clean must at low temperature.

Aging on the fine lees (sur lies) for about 3 months and start of the second fermentation in the following spring

ORGANOLEPTIC CHARACTERISTICS:

- COLOR : onion skin colour

- SCENTS: notes of apple and dried fruit

- TASTE: freshness and delicated with a good foam

FOOD PAIRINGS: Antipasti and fish, ideal with aperitif

SERVING TEMPERATURE: 6 - 8°C

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