



AZIENDA  
AGRICOLA  
**SBAFFI**

VINO SPUMANTE

## CASTELLARE SBAFFI BIANCO

EXTRA BRUT MILLESIMATO

**Alcohol Content:** 12,5% vol

**Grape Variety:** Chardonnay

**Vinification:**

Produced through the soft pressing of whole bunches of grapes, with a traditional Laverda wooden press. Re-fermentation in bottle take 48 months in the caves of the region. Post disgorgement aging: 2 months.

**Produzione:** 1.000 bottiglie

**Degustazione:**

The sparkling wine has a deep straw yellow colour. The “perlage” is intense, creamy and elegant with fine, numerous and persistent bubbles. The nose has an almost regal aromatic, intense and fragrant freshness. The taste is strong, pleasant, harmonious, broad and deep

Suitable for drinking throughout the meal but not with desserts. The wine particularly enhances the Fabrianese cured meats but also the fish dishes.

Serve at a low temperature, preferably **4-6 °C**.

[www.aziendaagricolasbaffi.it](http://www.aziendaagricolasbaffi.it)

Contiene Solfiti.

