



AZIENDA
AGRICOLA
SBAFFI

SPARKLING WINE

CASTELLARE SBAFFI PETRIGNONE

BRUT MILLESIMATO

Alcohol Content: 12,5% vol

Grape Variety: Petrignone (Garofanata)

Vinification:

Soft pressing of whole bunches, with a traditional Laverda wooden press. Re-fermentation in bottle for 18-24 months in the cave.
Post disgorgement aging: 2 months.

Production: 1.000 bottles

Tasting:

This sparkling wine has a bright straw yellow colour with greenish reflections. The “perlage” is intense and elegant with numerous and persistent bubbles. The nose has an intense floral fragrance. The taste is savoury, harmonious, broad and lively.

Suitable for an aperitif and throughout the meal but not with desserts. The combination works well with Fabrianese cured meats and white meat dishes.

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

www.aziendaagricolasbaffi.it

Contiene Solfiti.

