

STELLATO

SPERGOLA BLANC DE BLANCS • Sparkling Wine Pas Dosé



SURPRISING

A new wine has made its entrance into the world of sparkling: Stellato, Spergola blanc de blancs pas dosé.

With this sparkling wine Albeina Canali has creatively reinterpreted a peculiar native grape variety, obtaining an elegant, truly authentic and original wine. An intriguing proposal of pas dosé, that gives new shape to aperitifs and can be equally surprising as an all-meal wine for the most discerning wine lovers.

**SPARKS IN A GLASS
TASTEFULLY AUTHENTIC AND ORIGINAL
A SURPRISING BLANC DE BLANCS**

CHARMAT METHOD

GRAPES: Spergola

ORIGIN: Vineyards in the foothills of the province of Reggio Emilia.

ALCOHOL CONTENT: 12% VOL

SERVING TEMPERATURE: 6-8 °C

SIZE: 75 cl

TASTING NOTES

COLOUR: bright straw yellow; white and lively froth; fine and persistent perlage.

BOUQUET: floreal with fruity notes punctuated by delicate hints of citrus fruits.

FLAVOUR: full, fresh, soft, elegant, with a persistent but delicate aftertaste of citrus fruits.

FOOD PAIRING

Stellato Spergola is a perfect choice for aperitifs, although it finds its best expression in food pairing, thanks to a fine balance between aromaticity, freshness and softness. Perfect in combination with light appetizers, delicate risottos, white meat and seafood. Also interesting with sushi, sashimi and nigiri.

