



LACANOSA

PASSERINA

SPARKLING WINE
EXTRA BRUT



GRAPE VARIETY: 100% Passerina.

VINEYARDS: from 400 to 540 meters above sea level, spurred cordon system; 3,968 vines per hectare.

VINIFICATION: delicate destemming and soft pressing with use of only free-run must, short rest at low temperature. Slow fermentation at a temperature between 10 and 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 sixty days. Frequent Batonnage to bring temperature to 0 °C. At rest for another 18 days; subsequently, delicate filtering and then bottling.

AGING: three months in bottle at 15°C.

TASTING NOTES

Color: pale straw yellow.

Aroma: fine, fragrant, pleasantly floral, with hawthorn and chamomile notes.

Flavor: fresh and mineral, with a good acidity and a lingering finish.

ALCOHOL CONTENT: from 12 to 12.5 ABV depending on the vintage.

SUGAR LEVEL: 5 grams per liter.

SERVING SUGGESTIONS: excellent as an aperitif with shellfish and seafood, with "fritto misto all'ascolana" (mixed fried platter of baby lamb chops, olives, sliced artichokes and squash flowers).

IDEAL SERVING TEMPERATURE: 6-8 °C.

SHELF LIFE: two years (preferably).

La Canosa Agr. Srl

Contrada San Pietro, 6 | Fraz. Castel di Croce ROTELLA (AP)

lacanosaagricola.it