



CANTINA DI SORBARA CARPINE SPUMANTE BRUT BIANCO EMILIA

Region	Soil	Elevation	Alcohol
Emilia Romagna	sandy, loam	90-100m	11.5%

Vineyard Selected Vineyards surrounding Carpi

Grape Varieties Pignoletto & Lambrusco Salamino

Vinification Maceration, primary vinification, and clarification is carried out at extremely low temperature to ensure freshness. Prior to bottling, temperature in the tanks are enable yeasts to reactivate. Upon bottling, final fermentation takes place in bottle.

Aging 5-20 years

Tasting Notes Intense aroma, fresh and with floral hints; harmonic and pleasant flavor. Fine persistent perlage.