



Azienda Agricola Boveri Luigi

CASASSA

Deep ruby red with purple highlights.

Fresh and intense nose with cherry and raspberry, dry palate and persistent body, enjoyably effervescent.

Recommended pairings are mixed cold cuts, cotechino sausage and bollito misto (mixed boiled meat). Best served at 14°/16°C.

Taste ideally in glasses with a medium-sized bowl.

Production area: Piedmont. Colli Tortonesi

Soil: clayey-calcareous

Exposure and elevation: north-western, 280 metres a.s.l.

Training system: guyot, 4500 vines per ha.

Vinification process: soft destemming, short fermentation on the skins, frequent pumpovers for 6/7 days and devatting

Ageing: in steel tanks for 2 months. Bottling and further ageing for 2 months (wine meant for early drinking)

Alcohol: 13% by vol.



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