



CASTIGNANO

- CANTINE DAL 1960 -



vino spumante

SPUMANTE ROSATO BRUT "ARMONIA"



GRAPES VARIETY: Sangiovese 85%, Lacrima 15%

TOTAL HECTARAGE AS VINEYARD: 2

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 400 above sea level

WINE PRODUCTION: on the skins for 6/8 hours with fermentation

in a pressure tank

ALCOHOL: 12%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: pink colour with fine, lingering sparkles

FRAGRANCE: the aroma is clean with note of rose and violet,

pleasantly fruity

FLAVOUR: the flavour is fresh, well balanced with fragrance

FOOD PAIRINGS: It is perfect for appetizers but it goes well also

with risotto and fish



S.C.A.C. SOC. COOP.AGRICOLA

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