

## *Spumante Extra Dry, Ca' del Borgo*



<u>Technical Data</u>	
Country	Italy
Region	Friuli-Venezia Giulia
Producer	Ca' del Borgo
Founded	1950
Farming	Sustainable
Vineyard Age	15 years
Grape Type	Glera, Chardonnay
Appellation	Friuli Aquileia (DOC)
Soil Type	Loess, Sand, Clay
Alcohol	12.0%
Residual Sugar	0.1%
Acidity	6.1
pH	3.4
Fermentation	Conventional
Aging/Maturation	6 months stainless steel

### Producer Description

Azienda Agricola Valpanera is primarily focused on making world class wines from Refosco and Ca' del Borgo is their brand for “every day drinking wines.” Valpanera’s vineyards are situated on alluvial clay and sandy soil which produce the pronounced fruit qualities in their wines. Their combination of innovation and tradition focuses on producing the highest quality wines. Their innovative techniques are still grounded with their local knowledge of their growing region and results in both delightful wines and in respecting their environment and their heritage.

### Tasting Notes

This is a very pleasant and refreshing sparkling wine with more depth than a typical Prosecco. The blend of 50% Glera and 50% Chardonnay produces lively fresh aromas of apples along with hints of breadcrust and yeast. Flavors include ripe apples, peaches, and nectarines along with hints of fresh baked bread. It is very well balanced across the palate and finishes with a refreshing dose of minerality.

### Food Pairings

Food pairings would include sole, crab, shrimp, branzino, steamed clams, fried anchovies, risotto, cream soups, lobster bisque, fish chowders, vegetable casseroles, and salads.