



FIOR D'ALJANO



WINE TYPE: SPARKLING SWEET WHITE WINE

SPERGOLA - COLLI DI SCANDIANO E CANOSSA D.O.P.

PRODUCTION AREA: Jano di Scandiano (RE) - Italy

GRAPE VARIETY: 100% Spergola (indigenous variety)

VINEYARD FEATURES:

ALTITUDE:	150-200 mt. s.l.m. (490-650 ft a.s.l.)
SOIL COMPOSITION:	sandstones, marl, gypsum, clays
TRAINING SYSTEM:	GDC (Geneva Double Curtain) and Guyot
VINEYARD AGE:	10 to 35 years old
YIELD PER HECTARE:	75 to 95 quintals
HARVEST:	manual, late August

ALCOHOL CONTENT: 5,5% vol.

VINIFICATION SYSTEM:

The grapes are harvested by hand, barely ripe, to preserve the acidity in the berries needed for a fresh base wine to become a sparkling wine.

The whole bunches are gently pressed and only the free-run must is selected. Refining of the must takes place in cold steel tanks for several months.

SPARKLING WINE PRODUCTION PROCESS:

“Charmat” method: the second refermentation of the must takes place directly in the autoclave tanks, in order to preserve all the typical aromas of this vine variety; filtration and bottling.

ORGANOLEPTIC CHARACTERISTICS:

Sweet sparkling wine featuring a pleasant straw yellow colour with pale greenish highlights. The elegant and lively perlage is fine and lingering.

A quite fruity nose, with pleasant notes of green apple, peach, citrus fruit and even hints of white flowers.

Nicely sweet on the palate with a fresh finish that makes it quite well balanced.

SERVING TEMPERATURE: 8/10° C

PAIRINGS:

Perfect as aperitif wine or with dessert, fruit tarts and teacakes.

It pairs well also with non-acidic fruits (strawberries, peaches).

Tenuta di Aljano

Società Agricola Aljano S.S. di Oleari Stefano & C.
Via Figno 1, 42019 Jano di Scandiano (RE) Italia
Tel. 0522 981193 Fax. 0522 852557
info@aljano.it www.aljano.it