



Jassara

BIANCO

BRUT SPARKLING WINE



Certified Organic Wine

GRAPES	100% Vespaiola
ON THE PITCH	
VINEYARD	2.5 ha, 120m above sea level, north-south exposure, planted in 2003
TERRAIN	alluvial and clayey, Medium to loose mixture
TRAINING SYSTEM	Spurred cordon with 8-10 buds
PLANTING DENSITY	4,400 vines/ha
SURRENDER	90 quintals/ha
GRAPE HARVEST	second week of September, manual harvesting and selection of the bunches
IN THE CELLAR	
WINEMAKING	vinification at low temperature. It is controlled to keep the primary aromas unaltered (about 30 days). Permanence in the lees and sparkling wine making with the Long Charmat method (duration of more than 60 days) at a low temperature, preserving the fine lees of the first fermentation to promote a longer-lasting and more persistent perlage
MATURATION AND REFINEMENT	Maturation in the bottle for about 60 days for a perfect pleasantness and fragrance
BOTTLE	Champagnotta 750 ml

“JASSARA” the ancient icehouse dug into the garden of Villa Angarano and still exists. A long Charmat method sparkling wine, with a persistence on the lees that makes it special. It should be drunk jassado, cold, to exalt bubbles.

SENSORY ANALYSIS

Appearance: bright straw yellow, fine and persistent perlage

Nose: citrus with notes of white fruit

Taste-olfactory: excellent freshness and acidity

Serving temperature: 6°C

FOOD PAIRING

Excellent as an aperitif, and fried fish.

*A traditional local recipe that we suggest
Polenta croutons with creamed Baccalà.*