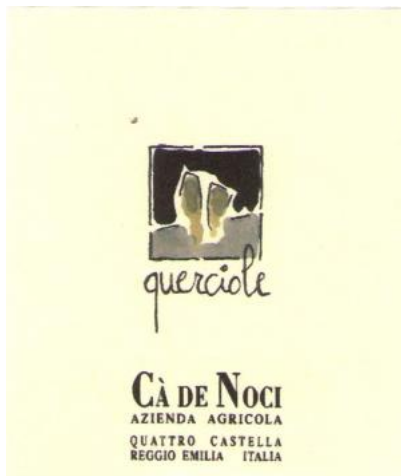


Cà de Noci

Wines



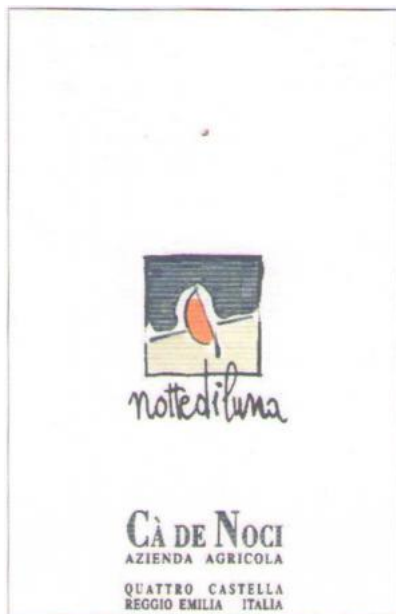
Frizzante "Querciole":

Soil: Limestone and clay

Grape: Spergola

Vines: 37 years old

Vinification: Fermentation in vats. Skin maceration for 3 days. Natural secondary fermentation in bottle.



"Notte di Luna":

Soil: Stony, medium texture

Grapes: Moscato Giallo (50%), Spergola (30%), Malvasia Aromatica (20%)

Vinification: fermentation in vats. Maceration on the skins for 5 days.



Frizzante "Riserva Dei Fratelli":

Soil: Clay and limestone

Grape: Spergola

Vines: 37 years old

Vinification: Fermentation and maceration on the skins for 3 days. Natural secondary fermentation occurs in bottle. Aged in bottle for 36 months.



Frizzante "Sottobosco":

Soil: Gravelly-stone

Grapes: Lambrusco gasparossa (30%), Lambrusco di montericco (30%), Malbo gentile (20%), Sgavetta (20%)

Vinification: fermentation and maceration on the skins in vats for 15 days. Natural secondary fermentation in bottle.



"Gheppio":

Soil: Sand and limestone

Grapes: Cabernet Sauvignon (50%), Malbo Gentile (50%)

Vinification: Fermentation in wood vats. Maceration on the skins for 15 days. Aged 24 months in barrel then another 12 months in bottle.



"Tre Dame"

Soil: clay and limestone

Grapes: Termarina, Sgavetta

Vinification: Fermentation in vats with short skin maceration. Natural secondary fermentation in bottle.