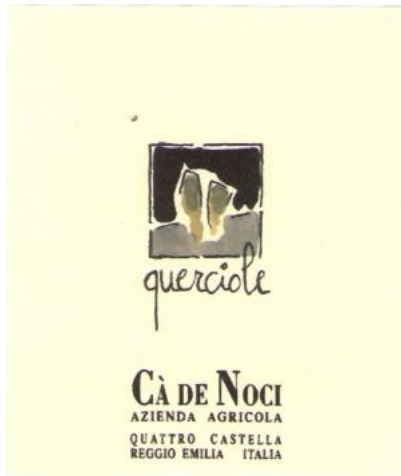


# Cà de Noci

## 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.