

SFERA CANS

250 ML CANS • VINO ROSSO

in collaboration with Frecciarossa Lot: L002.2023

REGION: Lombardy

GROWING AREA: Oltrepò Pavese

VINEYARD: Multiple plots in Casteggio

SOILS: Red clay

ALTITUDE: 240 m / 700 ft

VARIETY: Uva rara 30%, Barbera 30%,
Pinot Noir 15%, Croatina 15%, Riesling 10%

VINE TRAINING: Guyot

VINE AGE: 25-30 years old

HARVEST DATE: Beginning of September

FERMENTATION AND ÉLEVAGE: Co-fermented
grapes in stainless steel vats; 8 days of skin
maceration. Spontaneous fermentation for 15 days
and élevage in stainless steel vats for 8 months.

SULPHUR: 40 mg added at bottling

YEASTS: Native

CLARIFICATION: None

FILTERING: None

ALCOHOL: 12.5%

BATCH NUMBER: Lot L022023; 12.000 cans

BOX CONTENTS: 4x250 ml (with carrying handles)



THE STORY OF SFERA

From the Alps to the Mediterranean Sea, SFERA is a collaboration with small certified-organic growers to bottle and can wine in small batches from all over Italy. A singular vineyard on a hill, a few rows of mountain vines, some limestone soils near the sea: we're searching for unique terroirs from farmers working the land respectfully. Wines to drink, wines with terroir!

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