



ROSÉ BRUT

Bottle size

750 ml

Vines

Sangiovese 90% Montepulciano 10%.

Soils

Medium texture tending to clayey between 200 and 350 metres above sea level in the municipalities of Castel di Lama and Offida. Vineyards planted and managed by our winery. Production of grapes 100 q/ha.

Harvest And Vinification

Defined for each grape variety with 3-parameter maturation curves: sugars, total acidity and ph. White vinification, cryomaceration at 4°C for 24-36 hours, pre-pressing and soft pressing with subsequent refrigeration to favour decantation. Fermentation with the aid of selected yeasts at low temperature (10°C - 13°C) in steel.

Maturation

In stainless steel tanks for at least 1 month.

Second Fermentation

Sparkling with long Charmat method (6 months in refermentation)

Aging

In the bottle for approximately 2 months.

Sensory Profile

Bright pink colour; intense aroma with notes of red berries, currants, raspberries and the peel of bitter oranges with a finish on the palate of hints of bread crust, it is voracious, effervescent and intense, with good freshness and equilibrium. Vivacious and persistent perlage.

Serving Suggestions

Serving temperature 8 - 10 C. Ideal with slightly elaborate second courses of fish, raw vegetables, small crustaceans and light appetizers. Also perfect with sushi and as an aperitif.

Main Enochemical Values

Alcohol 12.5% vol, total acidity from 6.1 to 6.5 g/l, volatile acidity from 0.15 to 0.40 g/l, sugars: less than 8 g/l, total sulfur from 60 to 90 mg /l .