

METODO CLASSICO

SPUMANTE ROSÈ BRUT

THE WINE

Annual production (avg)
2000

Vinification

MANUAL HARVESTING IN SMALL CRATES, PNEUMATIC AND SOFT PRESSING OF THE GRAPES WITH SEPARATION OF THE MARC. FIRST FERMENTATION IN STAINLESS STEEL TANK

Aging

REFERMENTATION AND AGING IN THE BOTTLE FOR AT LEAST 30 MONTHS

Colour

COPPERY-PINK WITH ORANGEY REFLECTIONS DUE TO AGING

Bouquet

FULL AND FRUITY WITH NOTES OF RED BERRIES AND BREAD CRUST

Palate

DRY AND WELL STRUCTURED, IT'S FULL AND INTENSE IN MOUNTH

Average alcohol content
12 % VOL

Serve at
10-12 °C

Refinement
8-10 YEARS



THE TERROIR

Production area
OUR VINEYARDS

Vine density
6000

Wine age
18-20 YEARS

Training method
GUYOT

Sun exposure
SOUTH/SOUTH-EAST

Soil
CALCAREOUS BASE, MIXED CLAY

Yield
7000 KG PER HECTARE

