

COMMERCIAL NAME

METODO CLASSICO BRUT ROSÈ

VITICULTURE DATA

GRAPE VARIETIES: AGLIANICO 100%

PRODUCTION ZONE: PUGLIA, UPPER AREA OF SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4500 PER HA

QUINTALS PER HECTARE: 60

YIELD OF GRAPES INTO WINE: 50%

HARVEST PERIOD: LAST TEN DAYS OF AUGUST

VINIFICATION

HAND-PICKED GRAPES. SOFT PRESSED OF THE GRAPES, PRE-FERMENTATIVE COLD MACERATION OF 6 HOURS.

REFERMENTATION IN THE BOTTLE FOR 2 MONTHS.

MATURATION SUR LIES: 42 MONTHS ON THE LEES BEFORE THE DÉGORGEMENT.

WINE

SOFTLY, SPARKLING WITH FINE AND PERSISTENT PERLAGE. THE COLOR IS AN ONION PEEL PINK WITH COPPER HINTS. THE AROMAS ARE COMPLEX, DOMINATED BY FRUITY AND FLOWERY NOTES, ENRICHED WITH PLEASANT HINTS OF BREAD CRUST. IT EXPRESSES UNIQUE ELEGANCE, PLEASANT FRESHNESS AND THE SMOOTHNESS OF THE BUBBLE. EXCELLENT WITH SEAFOOD AND SHELLFISH, ALSO PERFECT WITH COLD CUTS AND MEDIUM-AGED CHEESE.

ANALYTICAL DATA

ALCOHOL: 12,3% VOL.

PH: 3,26

TOTAL ACIDITY: 6,3 G/L

RESIDUAL SUGAR: 5,5 G/L

NET DRY EXTRACT: 24 G/L

