

SPUMANTE BRUT ROSÈ

FROM RED GRAPES SPARKLING CHARMAT METHOD

ROSATO IGT PUGLIA BIO



VARIETY: 100% Primitivo

AREA: vineyard Conetto, Acquaviva delle Fonti

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: spur pruned cordon

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 70 HL

GRAPE GATHERING: mechanical harvest during the first week of September

VINIFICATION: soft pressing and brief maceration for 2 hours in the press. Fermentation in pressure stainless steel tanks at 13°C for at least 10 days.

Yeast fermentation for 6 months

ALCOHOL CONTENT: 12% vol.

RESIDUAL SUGAR: 12 GR/LT

TASTING NOTES

SIGHT: intense coral red with sparkling perlage

NOSE: delicate scents of strawberry, cherry, rose petal and mandarin

PALATE: full sip, enhanced by a sapid character; charming and coherent, with pleasant bitterness in the end

MATCHINGS: cold cuts, soft-ripened cheeses, entrées with tomato sauce, fish soup and white meat