



Rosé Brut

2016

Type Sparkling Rosé, Charmat method.

Year 2016

Region: Montalcino, Tuscany, Italy

Grapes Sangiovese 100%

Soil Clay

Training system spurred cordon with 4.800 vines per hectare.

Yield per hectare 50 quintals of grapes per hectare.

Winemaking Harvest During the optimal maturity period, in the first ten days of September.

Winemaking: grapes conditioned to + 10°C with short maceration and subsequent vinification without skins. Fermentation: a temperature-controlled stainless steel containers for 18 days at a controlled temperature of + 16 ° to +20°C.

Charmat Method: the wine is stored in the cellar in stainless steel tanks at constant temperature and then passes through the secondary fermentation in an autoclave of 50 hl for 4 months, with the consequent full fusion of yeast fermentation and the relative lysis of yeasts.

Alcohol 12.5%