



ROSÉ EXTRA BRUT

Vino Spumante di Qualità (VSQ)

Rosé Metodo Classico sparkling wine

Grape variety: Pinot Noir
Production area: foothills of Casteggio
Soil: lime/clay
Orientation of the vineyards: NE-NW
Altitude of the vineyards: 140-200 m AMSL
Training system: simple Guyot
Average age of the vines: 16 years
Vine density: 5,000 vines per hectare
Yield: 1-1.2 kg per vine

Harvest: the grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones. We pick the grapes early in the morning in order to press them at a natural cool temperature.

Vinification: the grapes are gently pressed. The free-run must is then naturally clarified. Alcoholic fermentation at 13-15 °C. Natural clarification and stabilisation during the winter at a controlled low temperature.

Ageing: *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. 22-month ageing on the lees.

Sight: pale rosé colour. Visible and persistent *perlage*.

Nose: fragrant and vibrant, with notes of wild strawberry and red flowers. Delicate and elegant, it ends with a final note of fresh spice (white pepper) and Seville orange peel.

Palate: inviting, rich and well-balanced, with a crisp acidity and mineral overtones in the long finish.

Vintage: 2020

Date of harvest: August 23rd 2020

Date of *tirage*: April 27th 2021

Date of disgorging: February 2023

2020 production: 10,100 bottles (0,75 l)

Notes about the 2020 vintage: quite hot vintage, but with enough rainfall to ensure a proper growing of the grapes. Quite early harvest with abundant production.

Analytical data:

- alcohol: 13.1% vol
- acidity: 7.5 g/l
- residual sugar: 4.5 g/l
- sulphites: 90 mg/l
- pressure: 5 bar

First vintage: 2011