

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 grapes early in the morning in order to press them at a natural temperature.

Vinification: the grapes are gently pressed. The juice must is then naturally clarified. Alcoholic fermentation 13-15 °C. Static decantation 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. 18-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 note of fresh spice (white pepper) and Seville orange |
Palate: inviting, rich and well balanced, with a crisp acid and mineral overtones in the long finish.

Vintage: 2021

Date of harvest: August 23rd 2021

Date of tirage: June 10th 2022

Date of disgorging: November 2023

2021 production: 6,762 bottles (0,75 l)

Notes about the 2021 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated. The production has been slightly lower than the usual. The grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 13.06% vol

- acidity: 7.2 g/l

- residual sugar: 8.5 g/l

- sulphites: 97 mg/l

- pressure: 5 bar

First vintage: 2011