



Rosé Brut

2017

Vineyards Sangiovese North- East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, sandstone.

Vine Training system Spur pruned cordon for old vines and guyot for the newest parts
Sustainability: Vineyard cultivated following the organic agriculture principles. Sexual confusion traps to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality.

Appellation IGT

Vintage 2017

Grapes 100% Sangiovese Brunello

Harvest Handpicked during the optimal maturation period, usually the first days of September.

Wine making Soft pressing, must is treated on +10°C temperature and fermented in stainless steel tanks with a controlled temperature between + 16°C and + 20°C

Sparkling process: secondary fermentation in 50 hl pressure tanks. 6 months sur lie.

Alcohol 12%

Color Bright salmon pink with fine perlage.

Tasting Notes On the nose pleasant notes of wild strawberry, pansy, cherry and small forest fruits. On the mouth soft, elegant and well balanced in freshness. Excellent finish.

Food pairings Appetizers, sushi, delicate first courses, fish and seafood, soft cheeses and cold cuts.

Service Temperature 6°C - 8°C