

# SPUMANTE ROSATO

Metodo Classico



**Name and appellation:** Vino Spumante di Qualità Brut Rosato Metodo Classico.

**Grape variety:** 80% Cannonau, 20% Vermentino.

**Vineyard extension and bottles produced:** 1,2 hectares, 6000 bottles.

**Soil type:** the Vermentino grapes come from our Porrundu vineyard: dark brown soil with a loamy texture and sandstone marl conglomerates. The Cannonau grapes grow in the Sedda Sa Figù vineyard: loamy-clayey soil.

**Planted:** 2005.

**Density:** 5600 vines per hectare.

**Training system:** spurred cordon for the Cannonau, Guyot for the Vermentino.

**Yield:** about 2 Kg per vine.

**Harvest:** manual, in small crates to keep the berries intact.

**Vinification:** we blend the vermentino and cannonau together directly in the wine press. After being softly pressed, the wine is cold clarified for about 24/48 hours at 4/6°C. The must is then racked and inoculated to spark fermentation, which is carried out in steel tanks at a temperature of 15° to 18°C.

**Aging:** on the lees for 18 months.

**Liqueur d'expédition:** Amphora Cannonau.

**Tasting notes:** rose petal pink in color, that sparkles like a jewel when the light shines through, this metodo classico instantly charms with its persistent perlage. The scent of currant and rose petals, contoured by a delicate iodine note, awe the nose. The first sip brings on the bursting of fine precious bubbles into fresh, yet delicate, hints of small red fruit; a mesmerizing sapidity immediately calls for another sip, and then another to follow.

**Recommended pairings:** oysters (Tortoli's "Fabrizie"), lightly seared tuna fish, as well as savory seafood first courses. Marvellous as an aperitif.

**Serving temperature:** 6°C in summer, 8°C in winter.



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Rosè



750 ml



12,5%