



TM BRUT 24 MESI

METODO CLASSICO

Sparkling rosé wine. Sparkling wine, fermented in the bottle with the classic method, made from Barbera grapes harvested early, vinified in pale pink, with light maceration of the grapes in a press in an inert atmosphere, in order to protect the delicate aromas of rose petals and red fruits.

Serve at 8°-10°C.

Appellation

Vino Spumante Di Qualità Rosato Brut
Metodo Classico

Production Area

Montemagno (Asti) - Monferrato
Variety: Barbera d'Asti

Quantity produced

N° 5.332

Soil / Vineyard

Barbera vines planted on clay and limestone soil with slightly silty marls, an alkaline pH and considerable water retention. Western-facing vineyard.

Vinification / Ageing

Rosé-wine fermentation, with soft pressing of the grapes after a short maceration and then fermentation in stainless steel vats, letting the wine age on the lees for several months. Followed by bottling and ageing sur lattes (in stacks, on the yeasts) for at least twenty-four months; manual rotation of the pupitres with the bottoms of the bottles kept up. It is then disgorged and allowed to stand for a further two months.

Colours / Highlights

Rose petal with very persistent perlage.

Fragrance

Intense, delicate and generous, notes of yeast and crusty bread, overtones of freshly picked flowers and wild berries.

Palate

Fresh, lively and savoury, excellent underlying acidity with clearly expressed minerality and a light finish of wild plum and currants.

Analytical data

Overall alcohol content: 13 % vol.

Total acidity: 8,1 g/l

PH: 3,2

Residual sugar: 5 g/l

Total dry extract: 24,8 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 86 mg/l SO₂.



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Creating a Classic Method wine from Barbera grapes in a land where "La Barbera" reigns supreme, is an oenological and entrepreneurial challenge, and one that offers unique sensations.

Seeing how our dream is appreciated by our customers and by leading national and international guides fills us with satisfaction and inspires us to innovate while remaining true to tradition.

2018



2017

