



## Rosé Brut

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2016

**Type** Sparkling Rosé, Charmat method.

**Year** 2016

**Region:** Montalcino, Tuscany, Italy

**Grapes** Sangiovese 100%

**Soil** Clay

**Training system** spurred cordon with 4.800 vines per hectare.

**Yield per hectare** 50 quintals of grapes per hectare.

**Winemaking** Harvest During the optimal maturity period, in the first ten days of September.

Winemaking: grapes conditioned to + 10°C with short maceration and subsequent vinification without skins. Fermentation: a temperature-controlled stainless steel containers for 18 days at a controlled temperature of + 16 ° to +20°C.

**Charmat Method:** the wine is stored in the cellar in stainless steel tanks at constant temperature and then passes through the secondary fermentation in an autoclave of 50 hl for 4 months, with the consequent full fusion of yeast fermentation and the relative lysis of yeasts.

**Alcohol** 12.5%