

## EXTRA BRUT ROSÉ

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Rosé IGP  
Extra Brut Traditional-Method Sparkling



### **Grape**

Verdicchio, Montepulciano

### **Growing technique**

Guyot

### **Yield per hectare**

60 q

### **Grape harvest period**

Last ten days of August for Verdicchio, first ten days of October for Montepulciano.

### **Vinification and wine aging**

Rosé is obtained from the separate vinification of Verdicchio and Montepulciano grapes. Verdicchio grapes are vinified with the traditional-method of sparkling wine.

Montepulciano grapes follow the traditional red wine vinification; as soon as the grapes are pickled, the selected bunches are transported over the vats for the 24 hours cold maceration and then fermentation. After about

7 months of maturation, the wine is carried out and bottled for the slow fermentation that lasts 36 months.

The bottle-fermentation over the lees is followed by the disgorge.

Rosé wine will be stored in the cellar for 4 months.