

EXTRA BRUT ROSE'

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 picked, 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.
