



TENIMENTI  
GRIECO

CHAPEAU À LA VIE  
SPUMANTE ROSATO  
EXTRA DRY

Lengthy second fermentations in a pressurized vat and plenty of patience are two of the secrets that help produce the delicate, finely persistent perlage of this range of high-class sparklers.



**Production subzone:** Campomarino (CB)

**Surface area planted to vine:** 2 ha

**Grape varieties:** Montepulciano 100%

**Soil type:** Medium texture

**Altitude:** 80 m above sea level

**Planting year:** 2003

**Harvest period:** First decade of September

**Vine density per hectare:** 4.200

**Growing system:** Spurred cordon

**Yield per vine:** 2,5 Kg

**First harvest:** 2006

**The vinification:**

Manual harvest with cluster selection. Soft pressing, maceration and selection of different must fractions. Static clarification, *décuvage*. Temperature-controlled fermentation in steel. Second fermentation in autoclave. "Sur lies" aging 4-5 months. Bottling in March.

**The wine:**

Fine, persistent beading, intense pink hue. Fragrant and complex aroma, with delicate hints of cherry and raspberry. Persistent flavour, well-behaved and velvety, with good balance.

**Serving combinations:**

Excellent as an aperitif, it goes well with soups, omelettes and white meats.

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75cl

Alcohol  
% Vol  
12%

Serving  
temperature:  
6-8 °C