

## 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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