



## THE SPARKLING

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### **LABELLA ROSÉ** VINO ROSÉ FRIZZANTE

**Production area**

Strongoli

**Grapes**

Gaglioppo

**Soil type**

Clayey, calcareous

**Training system and planting density**

Spurred cordon, 5000 plants per hectare

**Yield per hectare**

80 quintals - 52 hectoliters

**Harvest time**

Second decade of September

**Vinification**

In stainless steel vats, with soft pressing of the grapes and refermentation in the autoclave

**Ageing**

In stainless steel vats, with a brief stay in the bottle before marketing

Refreshing,  
like the sea breeze

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