



THE SPARKLING

ROSANETI

SPUMANTE BRUT ROSATO
METODO CLASSICO

Production area

Rocca di Neto/Casabona

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 whole bunch of grapes. Refermentation using the classic method

Ageing

In stainless steel vats. Drawing off in April with a period of 24 months on the lees

The character and strength
of the bubbles of Calabria
