

SPUMANTE DOSAGGIO ZERO



CASTELLO DI MELETO SPUMANTE DOSAGGIO ZERO



GRAPE VARIETAL: Sangiovese 100%



YEAR OF PLANTING: Between 2000 and 2010

VINEYARDS: Delas San Pietro and Poggiarso

VINIFICATION:

The grapes are harvested at the end of

is carried out immediately; the first

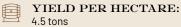
temperature of 15°C. The rosé wine ferments in the bottle where, for this project, the stay in contact with selected yeasts was 170 months. During this contact period, the yeasts absorb all the color, which changes to a deep yellow.

August, they are cooled and soft pressing

fermentation takes place after 2/3 days of

decantation, and ferments at a maximum

Subsequently the bottle is subjected to the zero-dosage disgorgement operation.



VVV VINES PER HECTARE: $\Psi\Psi\Psi$ 5000



TRAINING METHOD: Guyot



TASTING NOTES:

Intense fragrance, which accompanies hints of pine nuts, coffee and apricot. Raisins, honey, chamomile, vanilla and orange zest are added to the complex bouquet. Fine bubbles, balanced sip and creamy, with a fresh and persistent end.