



SOCIETA' SEMPLICE AGRICOLA

Pianbè Rosè

BRUT METODO CLASSICO

Grapes:

Pinot noir 100%

Harvest:

The grapes are selected and harvested by hand in 20 kg perforated boxes.

Wine making:

Soft pressing of whole grapes and obtaining of flower must.

Clarification by nitrogen flotation to avoid oxidation of aromas and delicate color.

Addition of selected yeasts *Saccaromyces Cerevisiae* e conduction of alcoholic fermentation at a temperature of 15 ° C in a thermo conditioned bath. Static clarification during the winter, cold stabilization during the winter.

Bottle fermentation:

Carried out in the week of crescent moon in the month of March or April, in the year following the harvest with addition of selected yeasts for frothing.

Refinement:

In the bottle, on the lees for 18/24 months. During the period of aging sediments are reported in suspension (Coupè de Poignet).

Disgorgement:

After 18/24 months on the lees, remuage by hand is carried out on the Pupitres. The liqueur d'expédition is added to the final disgorgement to rebalance the sugar content

Analytical characteristics:

Alcohol 13,80% Vol.

Total acidity 7.00 g / l

Solforosa tot. 96 mg / l

Sugars reduced 5.5 g / l

Extract 26 g / l

Characteristics:

Equipped with an exceptional freshness, it maintains its characteristics that are enhanced with aging.

Serving suggestions:

It fits in any occasion as an aperitif.

With savory first courses and main courses of white meat and with all the sea food.

Serve cold, temperature 5-8 ° C.

