

FONTEZOPPA

A Pois bolle

ROSATO METODO CHARMAT



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Appellation: Rosato Metodo Charmat

Variety: 70% Sangiovese, 30% Pinot Noir

Vineyard location: Civitanova, Serrapetrona

Vineyard size (ha): 6 Sangiovese, 1 Pinot Noir

Vines/Ha: 5.000/9.000

Altitude: 150/450 masl

Harvest period: Sangiovese end of August,
Pinot Noir mid August.

Winemaking:

Whole-cluster pressing. Short maceration on the skins for about 2 hours. Static settling, racking of the free-run must and inoculation with selected yeasts.

Secondary fermentation in autoclave.

Bottle ageing: 6 months

Alcohol content: 12 %

Residual sugar: 7,5 g/l

Acidity: 6.0

Bottles produced: 13.000

Available sizes: 0,75 – 1,5

