



[www.cinquequinti.com](http://www.cinquequinti.com)

---

# AUSTIN

---

**APPELLATION:** Spumante Brut Metodo Classico Rosè

**COLOR:** strawberry blonde

**ALCOHOL:** 12.5% vol

**PRODUCTION AREA:** Ozzano M.to (AL)

**SOIL:** white limestone, from sandstone rock and fossil sediments

**VARIETAL COMPOSITION:** Barbera & Pinot Noir

**ALTITUDE:** 200 m asl

**ORIENTATION:** South/West

**TRAINING SYSTEM:** guyot

**HARVEST PERIOD:** beginning September 2017

**HARVEST METHOD:** manual selection

**YEAR OF PLANTATION:** 1990

**YIELD PER HECTARE:** 5 tons

**SERVING TEMPERATURE:** 6/8 °C

**PRODUCTION:** base wine re-fermented in the bottle on selected yeasts for 24 months. Tirage 17.07.2018. Disgorgement 30.10.2020.

**CONSERVATION:** 3/4 years

**NOTES:** *the color recalls its delicate floral aromas, notes of yeast and bread crust are perceived. Fresh and elegant with good acidity. The bubbles are fine, persistent, and pleasant in the mouth.*