



AUSTIN



APELLATION: Spumante Brut Metodo Classico Rosè

COLOR: strawberry blonde

ALCOHOL: 12,5% vol

PRODUCTION AREA: Rosignano M.to (AL)

SOIL: rich in limestone from sandstone rock and fossil sediments

GRAPE VARIETY: Barbera & Pinot Noir

ALTITUDE: 260 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: beginning September 2017

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2004

YIELD PER HECTARE: 6 tons

FERMENTATION: 1st one to create the base wine, 2nd in the bottle with selected yeast. Tirage 17.07.2018. Permanence on lees: we produced two batches one for 24 months and the second for 36 months.

BOTTLING: 30.10.2020 / 7.12.2021.

QUANTITY: 2.977 / 913 bottles

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 7 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.

FOOD PAIRING: oysters and foie gras are both elegant perfect fits, but for a more down-to-earth match try it with french fries or fried chicken.

FORMATS: 750 ml / 1500 ml