



# AUSTIN



**APPELLATION:** Spumante Brut Metodo Classico Rosè

**COLOR:** strawberry blonde

**ALCOHOL:** 12% vol

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

**SOIL:** rich in limestone from sandstone rock and fossil sediments

**GRAPE VARIETY:** 100% Pinot Noir

**ALTITUDE:** 260 m asl

**EXPOSURE:** West

**TRAINING SYSTEM:** guyot

**HARVEST PERIOD:** August 2020

**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 26.08.2021. Permanence on lees: we produced two batches one for 18 months and the second for 27 months.

**BOTTLING:** March & November 2023

**QUANTITY:** 2.008 / 3.797 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