

lammasera

Rosato Spumante "Bolle" DOC



Grape variety:	60% barbera, 40% Freisa and Vespolina
Production area:	Settimo Rottaro and Piverone, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont
Soil:	Morainic soil, made of clay sand, rich in phosphorus and potassium, with relevant cobblestones
Soil reclining:	Hilly, medium grade
Growing method:	Guyot pruning
Defense method:	Low-environmental impact integrated insecticide method
Grape harvest period:	September first half, after grape ripeness analytic and organoleptic systematic control
Harvest method:	Accurate choice of perfect grapes, with right maturation and a right sugar-acidity equilibrium; hand collection in 20 kg. perforated crates
Winemaking:	Entire grapes are pushed and, after a short cold maceration, are softly pressed; subsequently, the must undergoes a short, cold and spontaneous clearing process. Then a slow low-temperature (15-16°) alcoholic fermentation begins, lasting about 3 weeks. At the end of the fermentation, the wine is left on yeasts in stainless steel tanks for about six months; in March the sparkling process begins: a Liqueur de tirage (a sugar and yeasts blend) is added to the wine to allow bottle fermentation. The permanence on yeasts lasts at least 20 months, after which disgorging and subsequent bottling take place.
Refinement:	After disgorging, the wine rests 2 months in bottles and is then ready to be traded
Sensory notes:	Color: rosé with pleasant onion skin glares Perlage: thin and lasting Scent: intense, complex, elegant, small mixed berries scents, crust of bread notes Taste: harmonious, savory, lively, characterized by a good structure and a pleasant to drink
Pairings:	Excellent as fresh appetizer, also ideal paired to the whole meal, it is perfect with Piedmontese hors-d'oeuvres and traditional dishes and ultimate with snacks and "merende sinoire"
Alcoholic content:	13 %
Serving temperature:	8- 10°C