

# Le Cavallerizze Spumante BRUT Rosato BIO

<b>Denomination</b>	Vino Spumante di Qualità – Charmat Method “lungo”
<b>Grape vine</b>	Ciliegiolo 100%
<b>Production</b>	2'700 bottles
<b>Origin</b>	Borgo Pignano, Volterra (TOSCANA)
<b>Type of soil</b>	Clayey, richly calcareous
<b>Altitude</b>	Average 500 m s.l.m.
<b>Training system</b>	Guyot
<b>Plant density</b>	5'000 plant/HA
<b>Yield of grapes per hectare</b>	80 q.li/HA
<b>Harvest period</b>	Beginning of September
<b>Alcohol content</b>	12 % vol.
<b>Total acidity</b>	6.80 g/L
<b>Sugar residue</b>	6.5 g/L



## Winemaking and Sparkling process

*Grapes are harvested by hand during the coolest hours of the morning at the beginning of September to preserve the natural acidity. Grapes are kept in the fridge for 12 hours to rest and after that is destemmed and immediately softly pressed and then the must is decanted at 4° C for 96 hours. Once the must is cleaned from the sediments, the fermentation starts using selected organic yeasts at a controlled temperature of 15°C. After the alcoholic fermentation, the wine is left in steel jars, where it remains on the fine lees about 3 months at 10°C in order to avoid a second fermentation followed by the sparkling process using the Charmat Method with an “èlevage” on yeasts for about 4 months. Stabilization and bottling operations carried out about 5 months after the sparkling process*

## Tasting notes

Light rosé coloured reminds the petals of a rose with shiny reflections. Fine and persistent perlage, long lasting and elegant foam.  
*The aromas are fruity with subtle notes of pink grapefruit, peach and papaya. Great freshness and vivacity in the mouth with a lovely mineral final sensation.*

## Advice for service

Temperature around 4 °C.

## Gastronomic combinations

*Ideal as aperitif and with appetizers such as cold cuts and cheeses or any seafood menu*