

Rosé Brut Sparkling Wine

“Villa Cialdini Rosè De Noir Brut”



DENOMINATION

Rosé Brut Sparkling Wine

VINEYARDS

Grasparossa: Tenuta Cialdini (Castelvetro). Pinot Noir: Monteveglio (Bologna) – 90 e 125 m

SOIL

Clay soil of alluvial sediments with local lenses of coarse gravel. In Monteveglio area, medium-slope hillside soils with calcareous clay, slightly alkaline, derived mainly from clay-rich rocks.

GRAPE VARIETIES

85% Grasparossa, 15% Pinot Noir

ALCOHOL CONTENT

12% vol.

TRAINING SYSTEM

Castelvetro: Geneva Double Curtain and Vertical Shoot Positioning. Monteveglio: Vertical Shoot Positioning.

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

15 years average age

YIELD

90–120 qt/ha

YEASTS

Selected

PRESSING

Soft membrane pressing

VINIFICATION

After pressing, the must is cold-clarified and then fermented with a single prise de mousse at controlled temperature, lasting approximately 30 days.

AGEING

In stainless steel autoclave, on the lees at low temperature after prise de mousse, with constant agitation.

ANALYTICAL DATA

Acidity: 7.5 g/l | Residual sugar: 10 g/l

ALLERGENS

Contains sulphites. Vegan product.