



VINEYARDS

The vineyards are located in the hills and are north facing. The hillside sites experience cooler nights, allowing the aromatic compounds of the grapes to develop. The vines are trained using the Guyot system and the number of vines per hectare ranges from 3500 to 4000. The soil is calcareous and of volcanic origin.

VINIFICATION

The grapes were vinified separately, with a short maceration for 24-36 hours at 8-10°C. The first fermentation occurred inside stainless steel vats at controlled temperatures, where selected yeasts were added. The wine was then blended and obtained its bubbles inside low-temperature pressure tanks.

TASTING NOTES

Faded rose in colour with a shade of peach blossom and a fine, persistent perlage. The bouquet is intense, fruity and complex with floral nuances and ripe passion fruit. Well-balanced, the wine is full-bodied, with a pleasant acidity and fresh flavour.

Grape Varieties	80% Merlot 20% Grenache
Winemaker	Alberto Marchisio
Closure	Natural Cork
ABV	11%
Residual Sugar	16g/L
Acidity	6g/L
Wine pH	3.16
Bottle Sizes	75cl
Notes	Vegetarian, Vegan