

TECHNICAL DETAILS

METODO CLASSICO ROSE'



<i>Wine Typology</i>	<i>Vino Spumante di Qualità (V.S.Q.)</i>
<i>Production Area</i>	<i>Umbria - Montegabbione (TR)</i>
<i>Grape Variety</i>	<i>Pinot Nero 100%</i>
<i>Altitude of vineyard</i>	<i>400 metres above the sea level</i>
<i>Type of soil</i>	<i>Clay</i>
<i>Training system</i>	<i>Spur cordon</i>
<i>Density of vines</i>	<i>5400 per Ha</i>
<i>Production per hectare</i>	<i>6000 kg</i>
<i>Yield of grapes into wine</i>	<i>45%</i>
<i>Harvesting period</i>	<i>August</i>
<i>Malolactic Fermentation</i>	<i>Partially carried out</i>
<i>Fining</i>	<i>In the bottle for 54 months on yeast</i>
<i>Alcoholic Fermentatio</i>	<i>In stainless steel</i>
<i>Alcoholic</i>	<i>13,00%</i>

Tenuta Corini s.n.c.

Vocabolo Casino n. 53 - 05010 Montegabbione (TR) - Umbria - Italia