

# Ricardo Brut

## Vino Spumante di Qualità

### Rosè



**Colour and Bouquet:** straw yellow color tending to the onion skin with pink reflections, spiciness and acidity typical of the grape Vespolina used to make it. In the mouth it is balanced, fruity and mineral.

**Grape:** Vespolina 100%.

**Vineyard:** 4,700 sqm. planted in 2001 with a density of 5.000 plants/hectare. Exposure South, altitude 300 metres above sea level. Sandy melted ground .

**Pruning:** Guyot with a load of 30.000 gems/ha

**Yield:** for the 2012 harvest the yield per hectare has been of 7,5 tons and the yield grape-wine of 58%.

**Wine-making:** soft pressing and fermentation in stainless steel tanks at controlled temperature of 13°.

**Aging:** seven months on yeasts, in stainless steel tanks with four daily batonnage.

**Aging on the lees:** 18 months.

**Second fermentation:** april 16th 2013.

**Specifications:**

actual alcoholic strength of 10.90% v.

Total sugar: 8,9 g/l.

Total acidity of 8 g/l.

Total sulphur dioxide content of 20 mg/l.

**Production:** No. 468 bottles 750 ml.

**Serving temperature:** 8°

**Potential aging:** 5 years



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