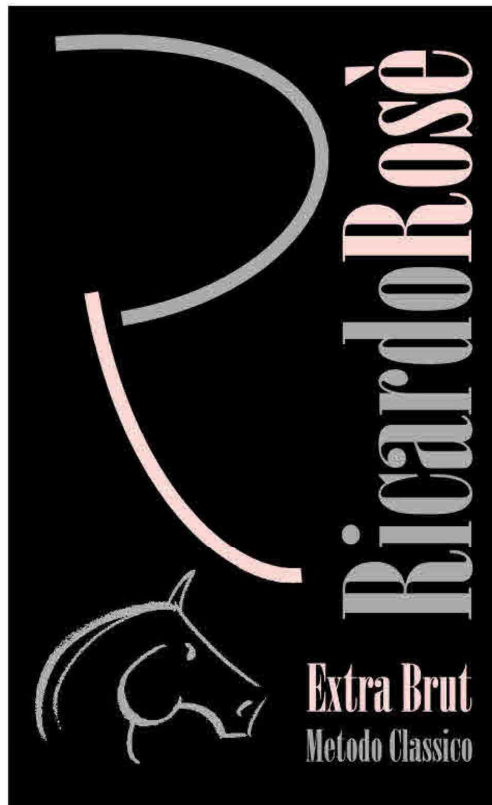


Ricardo Rosè

Vino Spumante di Qualità

Extra Brut



Tasting notes: pink colour tending to the onion skin, 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 2013 harvest the yield per hectare has been of 7,5 tons and the yield grape-wine of 55%.

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

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

Aging on the lees:

- first disgorging 14 mounts

Second fermentation: may 29th 2014.

Specifications:

actual alcoholic strength of 11,84% v.

Total sugar: 4,40 g/l.

Total acidity of 7,50 g/l.

Total sulphur dioxide content of 40 mg/l.

Production: No. 2.100 bottles 750 ml.

- first disgorging 504 bottles 750ml.

Serving temperature: 8°

Potential aging: 5 years

Lot No: 11/160s



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