

PIEMONTE DOC PINOT NERO

PINELLA

SPUMANTE ROSE' BIO

In the **Pinella** region of the Coconato d'Asti vineyard, ICEA certified **Organic** cultivation, the **PINOT NERO** grapes are grown to produce this Sparkling Rosè wine.

The maximum production of wine per hectare is 50 hectoliters.

After a selective manual harvest, with selection of PINOT NERO grapes at the right maturity, followed by vinification in rosé with soft pressing and using only the "flower" must.

The natural and spontaneous alcoholic fermentation is carefully controlled until the end of the first fermentation. Then follows the phase of "clarification" at a controlled temperature. After about 30 days the second fermentation takes place - or froth - in an autoclave, following the **Martinotti method (Charmat)**.

The following six months in an autoclave, in contact with the yeasts, give Pinella Rosé the delicate fragrance of Ribes and Pomegranate characteristic of Pinot Noir.

It has a gently pink color with bright reflections.

Starting with the aperitif, it is then pleasantly combined with all delicate dishes. Serve at 6 ° -8 °

