

Ancestral Method

# Sparkling Wine Rose'

organic wine

**Vine:** Aglianico - Sangiovese - Montepulciano - Lambrusco - Casavecchia

**Type of training:** Raggiera

**Density:** 3000 vines per hectare

**Area of production:** Comune di Solopaca

**Altimetry and exposure:** 300 mt a.s.l., with North-East exposure

**Soil characteristics:** Clayey-calcareous marls and sandstones

**Grape Yield:** 90 qL/Ha

**Time of harvest:** first half of September

**Vinification:** in white with soft pressing

**Fermentation:** at controlled temperature in stainless steel tanks (15 - 19°C)

**Refermentation:** in the bottle

**Alcohol:** 12% vol.

**Serving temperature:** 10 - 12°C

Sparkling wine, ancestral method. Organic wine naturally produced without the use of chemical additives. During production, we have used only cold temperatures, in order to better manage the development of fermentation. It is re-fermented in bottle, on a layer of thin dregs and indigenous yeast; after 2 to 3 months it undergoes a quick disgorging operation in order to make it more easily enjoyable for the consumer. During all the phases of production, from vinification to bottling, we have never added sulfites. The scant presence of sulfites is due solely to these substances being naturally produced during vinification.

\* any possible precipitations or deposits on the bottom of the bottle are to be considered completely natural

  
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