

VINI FANTINI

Gran Cuvée Rosé Brut



Grapes	100% Aglianico del Vulture
Region:	Basilicata
Vineyards:	From vineyards located in Acerenza and Venosa
Exposure:	South
Altitude:	1,640-2,625 feet (500-800 feet) above sea level
Soil:	Volcanic soil
Vine Training:	Guyot trained
Vine Age:	20-25 years
Time of Harvest:	Mid-October
Vine Yield:	3-6 tons per hectare
Total Production:	3,000-4,000 vines per hectare 60,000 bottles
Vinification Process:	After harvest, the grapes are delicately crushed and destemmed. The pressing, clarification, and fermentation of the free-run juice lasts for 10 days. After three months of fining on the lees, secondary fermentation take place in small steel tanks using the Charmat method.
Aging Process:	In stainless steel and bottle
Alcohol Content:	12.00%
Dry Extract:	22 g/l
Total Acid:	7,4 g/l
Volatile Acid:	0,20 g/l
Residual Sugar:	11g/l
pH:	3.2
Tasting Notes:	A color reminiscent of pomegranate juice, with elegant and persistent perlage, its bouquet jumps out of the glass with ripe notes of cherry, raspberry, red currant and wild strawberries confirmed on a fresh, flavorful and well balanced palate.
Winemaker:	Rino Santeusanio
Cellaring:	Up to 1.5 years
Closure:	Cork
Food/Menu Pairing:	Pair with fish based appetizers, sushi and Asian cusine. Also as an aperitif.

Vegan Friendly, Not Certified