



## DECIMO ROSA *Spumante Brut* METODO MARTINOTTI

### *FIRST VINTAGE: 2020*

*Chronologically, it is our third sparkling wine, a label born from the need to keep up with the times.*

*The onion skin pink color is the result of a precise cold maceration of Pinot Noir.*

*The result is a fresh and pleasant bubbly, soft and unobtrusive.*

*On the nose, the fruity aromas of maceration blend with those of Arneis and Chardonnay, while the taste is very delicate yet persistent.*

*For the rosé enthusiasts, we left a small suggestion on the inside of the back label, take a look!*

**GRAPE VARIETAL:** Pinot Noir 50%, Arneis 25%, Chardonnay 25%

**PRODUCTION AREA:** Castellinaldo d'Alba – Roero

**SOIL:** sandy, with low percentages of silt and clay

**EXPOSURE/ ALTITUDE:** 280-330 m

**GROWING/PRUNING:** Guyot vertical trellis

**DENSITY:** 5,000 vines per hectare

**YIELD PER HECTARE:** 70 hl

**HARVEST:** manual, late August or early September

**VINIFICATION:** soft pressing; 24 hours skin maceration for Pinot Nero, fermentation in controlled temperature, stainless steel; maximum regime 17° C; protection from oxygen; Charmat sparkling wine method

**AGEING:** 3 months in stainless steel; periodic batonnages

**RESIDUAL SUGAR:** depend on the vintage, from 6 to 8 g/L

**BOTTLES PER YEAR:** 12,000

**SERVE WITH:** fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

**SIZE:** 0,75 L – 1,5 L



*Famiglia Flavio Marchisio*