



Rosé Metodo Classico Ancestrale 2017 Tenute Chiaromonte

Certified Organic

Varietals: 90% Pinot Noir, 10% Racemi di Primitivo.

Area of production: Acquaviva Delle Fonti, 380 m s./l.

Training system: Spurred cordon.

Production: 1800 bottles.

Harvest: Manual, end of August.

Vinification: Stainless steel and bottle.

Maturation: Bottle.

Refinement: 24 months in the bottle on the lees.

Ageing capacity: 10+ years.

Sensory characteristics: Elegant and harmonious. Very very fine and numerous bubbles. A wild strawberry fruit note integrated with the acidity and minerality.

Serving suggestions: A full-meal great dry sparkling rosé.

Alcohol: 12.5%.

Serving temperature: 10-12° C.