

# L'Astore Rosato BRUT

**Classification:** Sparkling Wine Brut Rosé

**Variety:** ORGANIC GRAPES of Susumaniello

**Place of Origin:** Agro Cutrofiano

**Soil Type:** Sandy, loam, clay

**Training system:** Spurred cordon

**X Yield per hectare:** 80 quintals

**Yield in wine:** 60%

**Winemaking:** from the first pressing of the grapes you get the wort said in Salento LACRIMA, this is fermented in temperature-controlled stainless steel tanks. Then it is made into sparkling wine in the autoclave (Martinotti method) at a temperature of 15 ° / 16 ° C for at least 5 months

**Fermentation:** In stainless steel approximately 20 days

**Ageing:** in the bottle

**Alcohol content:** 12%

**Type of bottle:** 75 cl Borgognotta

**Packing:** bt 6 x 75cl / 6 bt x150 cl

**Serving temperature:** 7 ° C - 9 ° C (44.6 ° F - 48.2 ° F) Serving  
Excellent as an aperitif, with light pasta dishes and main courses of fish.

