



PET NAT ROSÉ

Type: ancestral method sparkling wine

Grape varieties: montepulciano (100%)

Production area: monteodorisio

Vineyard exposure: northwest

Training system: spur-pruned cordon trellis

Yield per hectare: 120 quintals

Soil characteristics: medium-textured soil with clay and stone presence

Harvest: second week of september

Vinification: white vinification at a controlled temperature of 16°C, with secondary fermentation in the bottle upon reaching 10 g/l of residual sugar

Secondary fermentation temperature: 14°C

Bottling period: variable depending on fermentation kinetics

Color: delicate cherry pink. Fine perlage

Aroma: intense and complex on the nose, with red fruit, strawberry, and rose notes

Taste: dry, warm, and smooth on the palate, balanced by well-integrated acidity. Full-bodied

Serving temperature: 6-8°C

