

# SOFIALVENTO

SPARKLING WINE BRUT ROSÉ



  
TENUTA  
**RIBUSIERI**  
Cinigiano - Toscana

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## SPARKLING WINE BRUT ROSÈ

Denomination: Sparkling wine Brut rosè by Sangiovese grape

Terrain: The vineyard was planted in 2009 on a clay loam soil, facing south-west, 160 meters above sea level.

Cultivation method: this vineyard has about 5,000 plants per hectare and is grown using low pruned-spur cordon-trained vines with the amount of buds ranging from 6 to 8 per plant.

Grape variety: Sangiovese 100%

Yield: 6.000 kg

Harvest: harvest of Sangiovese generally takes place in late August and is done by hand with a careful selection of the grapes, which are then transported to the winery in crates.

Vinification: a soft pressing is immediately carried out at a low temperature to obtain the sparkling wine base; the contact with the skins takes place for a few hours, then the obtained wine has the noble onion skin color.

Sparkling wine making: Charmat method with a second fermentation in an autoclave

Ageing: 2 months in the bottle

Tasting notes: very structured, with typical notes of bread crust, small red fruits and cherry blossoms. Fresh taste and soft palate with a dense and persistent perlage.