

TERRA VITAM



TERRE DEL BRUNO

— *Didi Bonichi* —

DUEVALLI ROSÈ SPUMANTE BRUT



Grapes: 100% Sangiovese
Vineyards of origin: Nappolaio e Terrasole
Soil: Tufa and Marl
Vines per hectare: 3.500 - 5.000
Training System: capovolto
Altitude: 400 m s.l.m.

Vinification: after the harvest, the clusters are destemmed and then pressed, to extract the must which will start a fermentation that will last for about 15 days in stainless steel tanks at a controlled temperature. Here the wine will complete the alcoholic fermentation.
The sparkling process takes place in autoclave, after which the wine ready to be bottled.

Refinement: in steel tanks at controlled temperature.

Tasting Notes: pale cherry pink; floreal on the nose; fresh with balanced acidity, harmonic and smooth finish.

To be stored vertically.
To be served at 8-9°C.

 750ml

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