



AZIENDA AGRICOLA
SAN SALVATORE
1988

GIOI

SPUMANTE BRUT ROSÉ 2016
VINTAGE WITH TRADITIONAL METHOD
ORGANIC



TYPE OF WINE rosè

GRAPES 100% aglianico

PRODUCTION AREA capaccio-paestum (cannito)

ALTITUDE 150 mt s.l.m.

EXPOSURE south south-west

TYPE OF SOIL clay/collivium, rich in texture

UPBRINGING SYSTEM espalier with guyot pruning

PRUNING-TYING with willows

DEFOLIATION-THINNING-HARVEST hand

AVERAGE AGE OF PLANTS 13 years

GRAPES AND STUMP YELD 1.200 gr

WINEMAKING soft pressing without maceration, fermentation in stainless steel tanks at controlled temperature

AGEING 24 months in bottles with yeasts, and then 3 months after the disgorgement

DISGORGEMENT june of 2019

ALCOHOL 15% by vol.

PRODUCED BOTTLES 12.400 bottles

LOGISTICS SHEET

BOTTLE SIZE	75 cl
PACKAGING	6 bottles, horizontally
BOX SIZE	mm 330x103x103
BOX WEIGHT	kg 1,8
PALLET CONFIGURATION	EPAL e VMF

BOTTLE SIZE	75 cl
PACKAGING	1 bottles, standing
BOX SIZE	mm 339x32x157
BOX WEIGHT	kg 10,7
PALLET CONFIGURATION	EPAL e VMF



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