



GIOI

SPUMANTE BRUT ROSÉ METODO CLASSICO 2017

100% Aglianico. It was born from the desire to try Classic Method on the Campania grape variety: the aglianico The jovial and irreverent character is combined with the natural vocation to be sparkling: the perfect synthesis of processing technique and uniqueness of the Campania region.

TYPE OF WINE rosè

GRAPES 100% aglianico

PRODUCTION AREA capaccio-paestum locality cannito

ALTITUDE 150 mt a.s.l.

EXPOSURE south-south west

TYPE OF SOIL clay/collivium, rich in texture

TRAINING SYSTEM espalier with the guyot pruning method

PRUNING-TYING with willows

DEFOLIATION-THINNING-HARVEST manual

AVERAGE AGE OF THE PLANTS 15 anni

GRAPES YIELD PER VINE 1.200 gr

VINIFICATION 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 2020

ALCOHOL 12,5% by vol

PRODUCED BOTTLES 23.000 bottles

TASTING NOTES

Rosè like the color of bright onion skin. The froth is soft and compact. Sumptuous and fascinating the bouquet, which communicates to the nose fruity aromas and fresh flowers. In the mouth the sip is obviously dry, fresh but also elegant, soft, creamy, savory and clean.

FOOD PAIRINGS

Good persistence, which allows versatility in the pairings: fish-based preparations (soups, first courses or roasts), pizza, savory pie, vegetable soups, fresh cheeses.

WINE SERVING TEMPERATURE 8/10 °C

BOTTLE SIZE 750 ml; 1,5 liters



2016 90

2016

2017

2017 91

best awarded
by buyers

miglior spumante
metodo classico

