



# Ancestral Rosé

Sparkling rosé wine ancestral method

Gugliera

Ormeasco grape variety

Pornassio (IM) vineyard



The idea for this ancestral method rosé came from the stories told by hinterland elders who had 'dared' to bottle the wine after only brief fermentation to preserve the bubbles and appreciate the sciümma when served by the glass.

A traditional, as well as innovative, wine keeping pace with the times.

#### COLOUR

Deep rosé, bright, sometimes cloudy.

#### BOUQUET

Notes of fresh red fruits.

#### PALATE

Dry, fresh, pleasantly acidic.

#### SOIL TYPE

Sand, mud, clay, loam.

#### EXPOSITION

South/East.

#### CULTIVATION SYSTEM

Guyot.

#### PLANTS PER HECTARE

5000

#### YIELD PER HECTARE

90 q

#### SERVING TEMPERATURE

10°C

#### FIRST HARVEST

2022

#### VINIFICATION AND AGEING

Fermentation 14-18 days in steel interrupted with residual sugar 10 g/l. Re-fermentation in the bottle 30-40 days. Bottle-ageing 3 months.

