

cantina
dei colli
ripani

c'è terra e c'è vino.



Grotte di Santità Collection

Marche IGT Rosato
Organic sparkling rosé wine

Produced and packaged by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia Product of Italy
#cantinadeicolliripani - colliripani.com

Ancestrale Sparkling Wine
from 100% Sangiovese grapes
No Added Sulphites

Production area

Exclusive area of the municipality
of Ripatransone.

Vine variety

Sangiove

Vinification

Harvested by hand in crates during the first ten days of September. Light pressing of the grapes, initial fermentation of the must in cement at a controlled temperature. The sparkling wine is then bottled to complete the last stage of its fermentation naturally. Refinement on the lees for at least 16 months. With no disgorging and zero dosage.

Serving temperature

We recommended serving at 6/8°C.

Type of harvest

Manual harvest in crates.

Organoleptic characteristics

Quality sparkling wine with a fine and lasting perlage. The lees still present in the bottle give the wine a slight opalescence. A soft powder pink colour, with initial notes of grapefruit on the nose that develop into hints of blood orange. The freshness of the nose carries through to the palate with long-lasting acidulous mineral sensations.

Average yield/ha

50 q/ha

Pairing

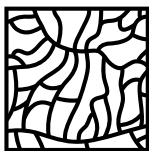
Excellent with both meat and seafood.



ORGANIC WINE
IT-BIO-009
Agricoltura Italia



cantina



dei colli ripani

How we obtain our organic wine:

By growing respecting the environment.

We respect EC reg. 834/2007. The pruning, tying-up and removal of side shoots are done manually by our members.

By carrying out natural prevention.

Our vineyards are monitored by our technicians, who assess the need for possible interventions to counter pathogens with copper or sulphur-based products and antagonist mushrooms.

By preserving every single grape berry.

Harvesting is done by hand with little baskets that are brought to the winery as quickly as possible.

By using renewable energy.

Grape stalks are separated with machinery powered by the electric energy that is generated by a photovoltaic installation on the roof of our winery.

By paying attention to the smallest details.

The fermentation is monitored by our technicians through analytical laboratory checks and daily tastings. The wine produced this way is cleaned by natural static decantation and then filtered.

By recycling.

For our wines we use lighter and environmentally friendly glass bottles, 100% recyclable cork.