



MOLÌ  
2018



# ANCESTRALE

VINO FRIZZANTE ROSÉ I.G.T.  
RIFERMENTATO IN BOTTIGLIA SUI LIEVITI  
ZERO DOSAGE

*Pale rosé orange colour. Fine and persistent perlage.  
Delicately fruity bouquet with fine scents of flowers and rose grapefruit.  
Fresh, dry and savoury flavour.*

**Vineyards:** San Pietro In Cariano. **Altitude:** 110m slm.

**Grape Varieties:** 100% Molinara.

**Soil:** dark, alluvial, and relatively light, with a high content of gravel.

**Training system:** 'double pergola', with 2500 vines per hectare. 18 Buds per vine. Green cover between the rows.

**Vine age:** 26 years.

**Harvesting method:** manual harvesting towards mid September.

**Yield:** 70 hl/ha.

**Vinification:** crushing and pressing of de-stemmed grapes. Cold maceration of the must for 48 hours in contact with the skins. Fermentation of the must for approximately 15 days at a controlled temperature of 14° C. Second fermentation in bottle.

**Ageing:** the wine is left to mature in the bottle for 6 months before sale.

**Pairings:** salami grilled meat fish, oysters, claims and all kind of crudités, delicate first courses.

**Serving temperature:** approximately 5°C.

**Analytical data:**

Alcohol content	11,5 %
Residual reducing sugars	1 g/l
Total acidity	4,5 g/l
pH	3,2
Net dry extract	16 g/l

## BUGLIONI