



IL VIGLIACCO
2020



BRUT ROSÉ

VINO SPUMANTE

*Bright rosé colour. Fine and persistent perlage.
Gently fruity bouquet with delicate scent of flowers.
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 stainless steel tanks for 30 days, according to the Martinotti-Charmat process.

Ageing: the wine is left to mature in the bottle for 2 months before sale.

Pairings: ideal as aperitif, it pairs very well with meat and fish appetizers and crudités, delicate first courses and white grilled meats.

Serving temperature: approximately 8°C.

Analytical data:

Alcohol content	12,2 %
Residual reducing sugars	7 g/l
Total acidity	5,8 g/l
pH	3,2
Net dry extract	18 g/l

BUGLIONI