

Rouge de Noirs

CHAMPENOISE METHOD SPARKLING WINE

40 months of refinement



ORGANIC CERTIFIED



Grapes: 100% produced with Salamino di Santa Croce grapes from estate vineyards

Soil: clayish

Planting density: 3000 plants / ha

Fruit tree forms: unilateral guyot with 13-14 gems

Colour: Intense ruby red

Aroma: Fresh and fruity aromas are combined with a light balsamic touch that enhances the minerality and clarity of the wine.

Taste: The palate is savoury and enveloping, filling the mouth with poise, where structure and freshness move in perfect harmony. A fine, creamy effervescence enhances the fruity and floral notes. The long, persuasive finish echoes elegant spice tones and the darker, intriguing nuances of forest floor.

Vinification:

- Mechanical harvest in the coldest hours of the day
- Further cooling of the grapes
- Short press maceration
- Soft pressing
- Fermentation under low temperatures in a stainless steel tank
- Prolonged cold refinement in steel
- Addition of must and secondary fermentation in the bottle under controlled temperature
- Long refinement under controlled temperature and humidity