



Astro rosé brut

Vino Spumante



Obtained from Piediroso and Aglianico grapes.

Astro is vinified using the Charmat method and aged on the fine lees for at least 6 months.

Grape variety: Piediroso, Aglianico

Production area: Campania.

Soil: loam – sandy, clayey-calcareous.

Training system: Double Guyot – Spurred cordon.

Yield: 80 quintals/ha

Harvest: September, manual.

Technical prefermentation: maceration in the press for a few hours and then cold pressing and clarification of the static must.

Fermentation: 2 weeks in stainless steel.

Fermentation temperature: 14° - 18° C

Refermentation: Charmat method for 6 months.

Refining: "surlies" in steel for a few months.

Alcohol content: 12%

ORGANOLEPTIC CHARACTERISTICS

Color Brilliant ruby red, persistent and fine-grained perlage.

The nose is elegant with hints of wild strawberries, fresh red fruit and pomegranate followed by pleasant floral notes of rose and peony.

The taste is warm, dry, mineral with hints of graphite of great flavor, broad in structure.

Good persistence, fine, soft and balanced.

A bubble with great pleasure and drinkability excellent as an aperitif, but it lends itself very well to combinations with cured meats and medium-aged cheeses, as well as with both land and sea fried foods and with fattier and more elaborate fish cuisine.

Formati Disponibili

0.75l