



Sfumature del Pozzo Buono

Spumante rosato di Lacrima Metodo Classico

We believed in the versatility of lacrima grape and in its particular characteristics; from this bet it was created "Sfumature", the first lacrima sparkling wine in champenoise method.

The grapes are harvested in early September and vinified in white; then in mid-April we run the tirage and all the necessary procedures for obtaining this champenoise.

A deep pink color and fruity aromas, it is a perfect accompaniment for fish, shellfish and white meat or for a pleasant aperitif.

Serve at a temperature of 8°-10° C.

Varieties:	Lacrima di Morro d'Alba 100%.
Production area:	Territory of Morro d'Alba (Ancona-Marche).
Soil:	Clay and sandy.
Altitude:	180 m. s. l. m.
Exposure:	South.
Training system:	Gujo
Vine spacing:	2.600 piante / ha
Harvest:	Hand harvested.
Vinification:	Lacrima grapes are selected by hand and harvested in boxes the juice is immediately and carefully separated from the skins, in order to obtain the particular and rose shade.

Fermentation in made in inox vast with controlled temperature after 7 months of aging in inox, we proceed with the bottling and the following aging in cellar with constant temperature for an average period of 36/45 months.

All the passages for the realization of this classic method are made by hand, from the "remuage" to the "degorgement".

Tirage: Following year of the harvest on April.

Aging on yeasts: 36/45 months

Dosing at the degorg: Brut nature 0.40 g/l

Characteristics: Colour: Soft pink.

Bouquet: Rose and small red fruits.

Taste: Freshin mouth with a final svory trail.

Alcohol: 12.5 % vol.

Total acidity: 6.20 g/l

Sulfites: lower than 65 mg/l

Serving temperature: 8° - 10° C about.

Serve with: As aperitif, pre dinner cocktail or combined with appetizers and first courses of fish roasted or grilled fish and tasty cured meat.