

Rosé sparkling wine

Rosé sparkling wine is made from Rosé wine according to the Charmant method in a large tank. Rosé sparkling wine is distinguished by pleasant fruitiness and freshness. In addition to all the virtues that Rosé wine itself already has, a brandy infusion is added to the Rosé sparkling wine, which further emphasizes the characteristic character of the extra dry Rosé sparkling wine.

Wine:	Penina Rosé
Year:	2018
Composition:	80% merlot, 20% barbera
Al. vol. %:	12%
Sugar:	Dry
Produced in:	ZGP Vipava Valley
Location:	Biljenski griči
Terrain (soil):	Marl, Argil flysch
Altitude:	70 m
Average age of the vineyard:	25 years
Mode of cultivating:	Casarsa
Use of herbicides in the vineyard:	No
Number of vines / ha:	2,700 / ha
Harvest per vine:	2.5 kg
Harvest time:	The second half of September
Harvesting:	Manually into boxes
Method of making sparkling wine:	Charmant boiling again in a large barrel
Fermentation:	Spontaneous, without added yeast
Maceration:	1 day
Sulfurization:	Minimal
Filling:	0.75 l
Packaging:	6 bottles/ carton

