



## BRUT NATURE

### Denomination:

Quality Rose' Sparkling Wine

### Origin:

In the village of Barbaresco.

### Vinification:

Freshly-picked grapes in crates are stored in a refrigerated room close to freezing and at 80% humidity for about 10 days. This provokes a gentle maceration within the grapes in which color and aromas are partially transferred from the skins to the pulp, thus better preserving them for when the grapes will be pressed. Gentle pressing follows without any contact with the skins to avoid the extraction of tannins that could negatively impact the secondary fermentation in bottle. After primary fermentation, the wine remains in stainless-steel tanks until bottling.

### Bottling:

The technique called "presa di spuma" in Italian, or "prise de mousse" in French, refers to the addition of sugars and/or yeasts to base wine that will.

### Secondary Fermentation:

The bottles are stored horizontally at 14°C in order to stimulate the secondary fermentation, or "tirage." A controlled temperature is fundamental to the formation of small, compact bubbles.

### Harvest:

One might think that the exposure of this vineyard would make it the first to be harvested, however the roots of the vines require more time to reach and absorb the nutrients in the unique blue marls in the soil thanks to their depth. These characteristics lead to slower phenolic maturation, which will only occur in the second half of October.