



Adriano Grasso  
Vine-grower



## METODO CLASSICO ROSE' BRUT "ADELE"

### VINEYARD

% of grape / Cèpage: a blend of classic Piedmontese grapes varieties.

Soil: chalky-clayey soil

Growing Climate / Vintage Conditions: continental

Date of Harvest: end of August/beginning of September

Type of Harvest: by hands in small cases of 25 kg

### WINE-MAKING

Method: the press is filled with 1000 kg of no crushed grapes. The % of juice obtained from the press is 55% and it is divided in cuvee (35%), premier taille (15%) and deuxième taille (5%).

Fermentation with selected yeasts. 50 % in barrels and 50% in stainless still tank.

Temperature of fermentation: 15-18 °C

Length: 15 days

Malolactic fermentation: no

During the spring after the harvest, the cuvee is blended, it is added of sugar, yeast and bottled. The wine ferments in bottle slowly for 2-3 months and it is left on the lees at least for 24 months.

### TASTING NOTES

An elegant rosé, with flavours of dried cherry, candied ginger and orange peel riding the delicate mousse. Shows fine integration of the sleek acidity and smoky minerality.