



ANCESTRALE ROSATO FRIZZANTE

We collect the grapes by hand, and once in the cellar, the whole-stemmed grapes are softly pressed. The must, without the skins, is transferred for spontaneous fermentation in a concrete tank. Without further maceration on the skins.

Before the fermentation consumes all the sugars of the must, after having coarsely bag filtered, we bottle it, so that the yeasts finish their work inside the bottle by releasing the carbon dioxide that will make the wine naturally sparkling, according to the primitive method "ancestral" from which it takes its name.

Wine Denomination **Basilicata IGP Rosè Frizzante**

Grapes **Aglianico 100%**

Vintage **2018**

Alcol **12,50%**

Sulphur treatment **on bottling**

Viticultural area **Vulture**

Vine age **25 yo**

Yields **60 qt/ht**

Vineyard aspect **east and north-east**

Soil **mixture of clay and silicium**

Vineyard management **in organic conversion**

Vine training **double guyot**

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Harvested **from 10th October through 20th October**

Manual harvesting