



## 'M.C.' Classic Method Rosé

CLASSIFICATION: Sparkling Rose / Comune:  
Castagnito

GRAPE: 100% Nebbiolo

AGE OF VINEYARD: 30 years

EXPOSURE: South-west

ALTITUDE: 300 m above sea level

SOIL: Clay-limestone of marine origin gray-whitish sand  
and silt

HARVEST: Hand-picked, end of August/first week of  
September

While this is not Alta Langa, Gabriele takes the same care and attention that he gives the others. Soft pressing with the use of the only flower must. Static decantation and following alcoholic fermentation in steel for 20 days. In the following spring, they proceed with the "tirage" adding sugar and selected yeasts. The bottles remain for 20 months in a temperature-controlled environment to perform a slow second fermentation, after which they carry out the "dégorgement" with the addition of a small dose of "liqueur de tirage"

In the glass, it glistens old rose with orange highlights, with a fine and persistent perlage. Broad and fruity nose with notes of red berry and bread crust. Dry with good structure and a wide and aromatic persistence in the mouth

ALCOHOL: 12 % vol      LONGEVITY: 4-6 years

### **ABOUT THE ROERO DOCG FOR ARNEIS :**

History: Established as a DOC in 1985;  
became a DOCG in 2004

### **It's the law:**

- Minimum 95% Arneis +
- Minimum alcohol level: 12.0% for Bianco