

Vignamante

Metodo Classico

Fruity, fine and savoury

Vignamaggio's "pink bubbly". Vignamante is made from a base of Sangiovese and Pinot Bianco grapes vinified as a rosé. The sparkling process takes place in the bottle using the Classic Method, with long aging on the lees.

GRAPE VARIETAL

Sangiovese (50%), Pinot Bianco (50%)

HARVEST

The grapes are handpicked at the beginning of September.

VINIFICATION

After a gentle pressing, the must undergoes alcoholic fermentation off the skins in a stainless-steel tank at a temperature of 18-20°C.

SPUMANTIZZAZIONE

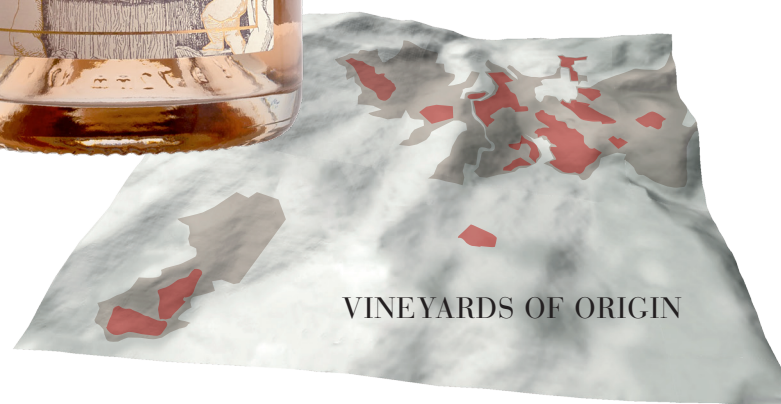
The bottling process, known as "tirage", takes place in spring. After two years of aging on the lees, the bottles lying in a slanted position, undergo disgorgement. This is when the sediment of yeast formed at the neck is expelled by the pressure of carbon dioxide produced during the second fermentation. After the addition of the liqueur of expedition, the bottles are sealed with a mushroom cork and wire cage. The product is classified as extra-brut, meaning it contains no more than 6 g/L of residual sugar.

ALCOHOL CONTENT 12,5% Vol.

SERVING TEMPERATURE 8-10°C

BOTTLE SIZES 750 ml

BOTTLES PRODUCED 5.000



VINEYARDS OF ORIGIN

 Vineyards
 Estate