



# OSSO

## VINO SPUMANTE ROSATO EXTRA BRUT *ancestrale*



Grapes	Montepulciano, Sangiovese
Production area	Montalto Marche
Altitude	349 mt sea level
Soil Type	Medium mixture tending to clayey
Vine training system	Guyot
Vineyard density	3000 vines per hectare
Grape harvest	By hand; last decade of September
Vinification	Maceration pre-fermentation for 24 hours followed by classic white vinification. Fermentation stopped at 2 Babo degrees thanks to the use of cold, racking and bottling for the subsequent frothing.
Alcohol	12% vol
Wine serving temperature	6 - 8 degrees C
Bottles for package	6

Delicate pink nuances and tenacious bubbles.  
Aroma of violets, carnation and almonds. The young, tumultuous sip, with a slight vegetal note enhanced by the presence of suspended yeast. Try it with an aperitif.

  
**Gobbi & Mannocchi**  
Azienda Agricola

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