



CIAOMARE

Designation
IGT Rosso Emilia

Wine style
Sparkling Dry Rosé

Grape Variety
100% Barbera

Production Area
Ziano (PC) – Near Casa Piccioni – North-Western exposure
Young vineyard (8 years old).

Harvest period
From 20th August to 28th August

Vinification, ageing and maturation

In middle September the grapes get picked in little cases of 20kg each. Successively, they get lightly pressed and the must is immediately separated from the skin of the grapes. After the racking and the first fermentation, with the arrival of spring, it is introduced the sweet must that had been kept in cold during the harvest period, so that the second fermentation can begin. At this point, the Barbera gets imbottled and the fermentation inside the bottle starts. After this, it is left apart so that the wine can rest at least 3 months before it is put up for sale.

Alcohol content 13% vol

Colour Loaded pink

