



F A M I L Y F A R M

CLASSIC METHOD SPARKLING ROSÈ



Field: 1 ha / 2,47 ac

Exposure: south-west

Altitude: 500 m above sea level

Type of soil: calcareous

Average age of the vines: 10/15 years

Yield per hectare: 10 000 kg

Harvest: first week of September

Fermentation tank: stainless steel at controlled temperature

Fermentation temperature: 12° C / 54°F

Duration of the fermentation: 20 days

Tank of aging: stainless steel for six months sur lie

Re-fermentation: in bottles (Classic Method)

Temperature of re-fermentation: 18° C / 64°F

Sur Lie: 72 months

Serving temperature: 6° C / 43°F

Tasting glass: tight tulip

Storage: vertical bottles

Life: 2-3 years from disgorgement



azienda agricola

RIVETTI MASSIMO

Via Rivetti, 22 - 12052 Neive (CN) Italy P.IVA 02810060042

Tel e Fax +39 0173 67505 - massimo@rivettimassimo.it - www.rivettimassimo.it