



OINOE VINI

UNA ROSA È

Spumante rosé Emilia IGP



Vintage	2023
Designation	Spumante Rosé Emilia IGP
Category	Rosé Spumante Charmat Method
Grape Varieties	Barbera 100%
Soil Type	Deep silty and clay-like soil, with iron and manganese nodules and an ancient gravelly basis. Organic matter and fossils are very common.
Plant density/Yield per hectare	3700 plants/ 100 Q.
Vineyard/Age of vineyard	Cantina / 22 years old
Time of harvest	First decade of September
Picking	Manual with grapes selection
Pressing	Soft pressing of the whole grape, no destemming
Fermentation	Direct fermentation with no skin contact
Tasting notes	Color: Delicate rosé Effervescence: Fine bubbles and persistent perlage. Nose: Elegantly fruity with notes of small berries, red fruit and roses. Taste: Fresh, delicate and smooth. Slightly mineral and perfectly clean on the finish.
Analytical data upon bottling	Alcohol 12% Vol, Residual sugar 12 g/l, Total acidity 9,8 g/l, pH 3.01
Total SO2	65 mg/l
Serving temperature	6-8 °C