

VILLA SPARINA ROSÉ
MONFERRATO CHIARETTO DOC
2020

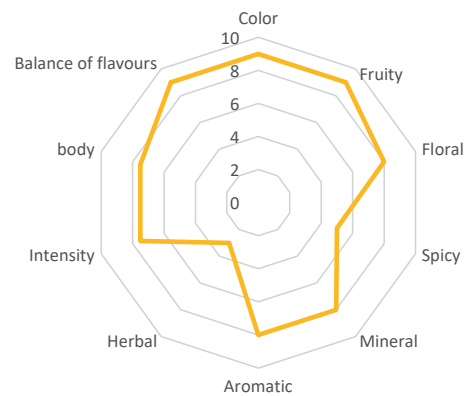


Contemporary, with a minimal design, the fully transparent bottle gives room to the tenuous pink shades of this wine.

The Villa Sparina Rosé is a Monferrato Chiaretto DOC, vinified in stainless steel tanks.

A young Rosé wine, with hints of flowers, appreciated for its extraordinary freshness and pleasantness.

Best served at 12°C (53.6° F)



First year of production 2020

Grape variety Barbera, Dolcetto

Exposure and altitude Mainly South-West, 350-400 meters a.s.l. (1148 – 1312 feet)

Soil composition Clay and limestone

Cultivation system Guyot; 4500 vines per hectares

Average age of the wines 25 years

Yield per hectare 110 quintals

Harvest September

Fermentation refinement Stainless steel tanks

Temperature during fermentation Controlled-temperature fermentation of 17°C (63° F)

Duration of fermentation Two week



VILLA SPARINA
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IL VINO COME PRINCIPIO CREATIVO