

# VILLA SPARINA ROSÉ

## PIEMONTE DOC ROSATO

2021

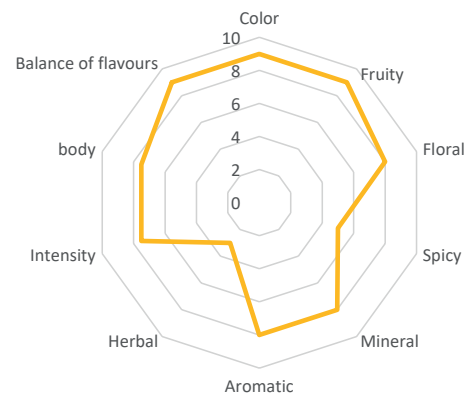


*Contemporary, with a minimal design, the fully transparent bottle gives room to the tenuous pink shades of this wine.*

*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 60%, Merlot 40%*

*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

G A V I

IL VINO COME PRINCIPIO CREATIVO