



IL VIGLIACCO
2022



BRUT ROSÉ

VINO SPUMANTE

*Bright rosé colour. Fine and persistent perlage.
Gently fruity bouquet with delicate scent of flowers.
Fresh, dry and savoury flavour.*

Vineyards: San Pietro In Cariano. **Altitude:** 110m slm.

Grape Varieties: 100% Molinara.

Soil: dark, alluvial, and relatively light, with a high content of gravel.

Training system: 'double pergola', with 2500 vines per hectare.
18 Buds per vine. Green cover between the rows.

Vine age: 31 years.

Yield: 70 hl/ha.

Harvest: manual harvesting towards mid september.

Vinification: crushing and pressing of de-stemmed grapes. Cold maceration of the must for 48 hours in contact with the skins.

Fermentation of the must for approximately 15 days at a controlled temperature of 14°C. Second fermentation in stainless steel tanks for 30 days, according to the Martinotti-Charmat process.

Ageing: the wine is left to mature in the bottle for 2 months before sale.

Pairings: ideal for an aperitif paired with breadsticks and Parma ham, it goes well with soups, fish dishes and white meats. Excellent with fried and tempura. Try it at the end of a meal with fruit-based desserts.

Serving temperature: approximately 8°C.

Analytical data:

Alcohol content	12,3 %
Residual sugars	8 g/l
Total acidity	6,4 g/l
pH	3,1
Net dry extract	22 g/l



750 1,5l

BUGLIONI

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