



PINK 2

SPARKLING ROSÉ WINE (2016)

Viticulture:

Green cover crops are planted in alternative rows to restore nitrogen levels; biodynamic preparations 500 and 501, and treatments with copper and sulfur are used. Grapes are farmed without irrigation, and without pesticides, herbicides, or fertilizers.

Harvest:

Grapes are handpicked and selected in September.

Average altitude:

The vines are 270 meters above sea level with Southern exposure.

Winemaking and aging:

The Pink Plus process begins with extracting the must and freezing it until bottling, and separating the grapes from the skins a couple of hours after harvest. Spontaneous alcoholic fermentation begins with no added yeasts and lasts for three / four months in 7 hl. oak barrels. Malolactic fermentation is also spontaneous. This wine ages for six to nine months in oak barrels. After fermentation and before bottling, the must is added back into the barrel. The wine naturally re-ferments in the bottle in following months. During the aging process there is no temperature control, and during bottling, there is no clarification or filtration.

Alcohol:

13 %

Production:

3,000 bottles

**Grapes:**

100% Dolcetto

Location of the vineyard:

Cremolino - Lower Piedmont in the OVADA area

Soil:

Sandy and Loam (sand, clay, and silt).

Planting density:

5,000 plants per hectar

Year of vines:

Planted in 2003

Growing System:

Single Guyot

Average yield per vine:

1 kg / plant