



TOCCO D'ARMIDA Vino Rosato Frizzante



CLASSIFICATION: Vino Rosato Frizzante

PRODUCTION AREA: Terricciola

VINEYARD: new vineyard planted in 2004

PLANTING SIXTH: cm 80 x 230 cm

PLANT DENSITY: 5434 vines per hectare

YIELD PER VINE: Kg 1-1,5 of grapes

FORM OF CULTIVATION: Gujot

GRAPES VARIETIES: Sangiovese and
Cabernet (only in some vintages)

HARVEST: The grapes for rosé usually start
the harvest, you run through all the vineyards
in search of the bunches with the right
degree of acidity.

VINIFICATION METHOD: to the base of rose
are added the sugars contained in the must
of dried grapes (Trebiano, Malvasia,
Colombana) and the yeasts to obtain the
refermentation in bottle

ALCOHOL CONTENT: 11,5%

QUANTITY PRODUCED: 2000 bottles of 0,75l