

roberto cipresso



Cipresso 43Altrove Sparkling Rosè



Grape Variety 100% Sangiovese

Vineyard Location Montalcino, Poggio al Sole Vineyard, Tuscany

Soil Clayey, sandy, and deep soil, with calcareous deposits

Training System Guyot

Vine Density 6700 vine/ha

Yield Per Hectare 1 kg per vine (6700 kg/ha)

Vineyard Size 1 hectare

Annual Production (Bottles) 3300

Harvest Manual harvest, from mid-September to the end of September

Vinification Controlled temperature, selected yeasts, stainless steel tank

Aging 3 months rest on lees

Sustainably Farmed Sustainable certification by Indaco

Alcohol Vol 12.0%

Perlage Fine mousse

Color Salmon rosé

Aroma Fresh and delicate nose, strawberries, ginger, orange and citrus nuances

Taste Dry and savory, easy terrace sipper bubble

Food Pairing Alone, with some tapas, light starters, canapés, salads

Serving Temperature 6° - 8 °C / 43°-48° F

Type Of Cork Composite mushroom cork

Bottle Size (L) 0.75

