



## L'INASPETTATO

FAMILY METHOD SPARKLING WINE  
RED - DRY

VINTAGE  
2020

TYPE  
Dry red sparkling wine

COLOUR  
Ruby red with purple reflections

GRAPES  
Croatina 75%, barbera 15%, vespolina and uva rara for the remaining 10%

ALCOHOL  
13 + 1,5 % vol

NOSE  
Fine, intense, with hints of pastries, jam, blackberry and cherry

PALATE  
Dry with a hint of sweetness, balanced, persistent and slightly tannic

FOOD SUGGESTIONS  
Desserts, fruits, seasoned cheese

SERVICE  
Serve at 14-16 °C in large glasses

SIZE  
0,75 L

NOTES  
*Presence of lees is a natural process due to re-fermentation and it indicate a genuine product*

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## L'INASPETTATO 2020

### Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

### Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have superior grapes quality.

### Climate

Because of a dry Winter and a hot April, the vegetative season started early. May was rainy, so the vines slowed down growth and the water supply of the land was restored. Very rainy and humid June involved us in canopy management, July with regular rains, August with 2 water bombs, which gave us few weeks of work to restore the rows, but the summer climate helped a regular development of the vines. Strong temperature excursion in the last days before harvest ensured an adequate maturation of the grapes and the maintenance of freshness.

### Harvest

Harvesting is strictly manual and performed at the optimal point of maturation and only the best grapes are transformed in wine. The harvest took place on September 11<sup>th</sup> and 13<sup>th</sup>, around a week in advance of the average of previous years. Grape ripening was optimal for its aromatic and tasteful components.

### Vinification

Crushed fresh and healthy grapes, regular fermentation punching down skins or pumping over 1-2 times a day. Alcoholic fermentation took place in stainless steel tanks at temperatures between 24 and 30 °C. Racking after 5 days, several filtrations to stop fermentation at the right point of residual sugar, aging in stainless steel tanks with different pouring off. Bottled for re-fermentation at the end of the Winter without adding sugar. Aged on his own lees. Ancestral Method.