



## L'INASPETTATO

SPARKLING WINE  
RED - DRY

VINTAGE  
2021

TYPE  
Red sparkling wine, ancestral method

COLOUR  
Ruby red with purple reflections

GRAPES  
Croatina 75%, barbera, vespolina and uva rara for the remaining 25%

ALCOHOL  
13,5 + 2 % 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 indicates a genuine product*

## L'INASPETTATO 2021

### 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

The fairly wet and cold winter and the very cold and dry month of April led to a delay in the awakening of the plants, further accentuated by an equally cool month of May, especially at night. Torrid June brought about a sudden and intense development of vegetation, recovering part of the previous slowdown. Hot and dry July and August led to a general acceleration of ripening, but with small clusters and berries. The strong temperature range and the dry climate in the last days before the harvest ensured an excellent ripening of the aromatic components and the maintenance of the health of the grapes.

### Harvest

Harvesting is performed between September 17<sup>th</sup> and 20<sup>th</sup>, on the average of the previous years, at the optimal point of maturation and only the best grapes are transformed in wine. Grape ripening was optimal for its aromatic and tasteful components. The harvest took place by hand in the coolest hours of the day, carefully placing the bunches in boxes to preserve them for the next phase.

### 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 17 and 23 °C. Racking after 3 and 5 days, several filtrations to stop fermentation, aging in stainless steel tanks. Bottled for re-fermentation at the end of the Winter. Aged on his own lees. Sparkling ancestral method.