



VELENOSI
ASCOLI PICENO



THE ROSE
Classic Method

FIRST VINTAGE: 2003.

FIRST DÉGORGEMENT: 2006.

PRODUCTION AREA: Company owned vineyards located in the districts of Ascoli Piceno.

VARIETY: Pinot Nero 100%.

ALTITUDE: 200 m a.s.l.

SOIL: Medium-textured soil tending towards clay naturally possessing minerals and microelements.

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

YIELD PER VINE: 1.5 kg approx.

HARVEST: Carefully selected, hand picked and placed in small cases when the acid/sugar ratio is at its best with particular attention being paid to the quality of the first.

VINIFICATION: Rosè fermentation of the Pinot Nero grapes; soft crushing of the whole grape using pneumatic presses with the separation of the first and second pressings. After 12 hours of dégorgage at 10 C, the selected yeasts are introduced so as to begin the fermentation in stainless steel tanks at a controlled temperature. Beyond Spring the liqueur de tirage is added. The blend is then bottled and tapped with crown caps and laid to rest for the bottle fermentation for approximately 60 months in controlled temperature storage.*



SIGHT

Elegant old pink with copper hues. Slight, continuous perlage.



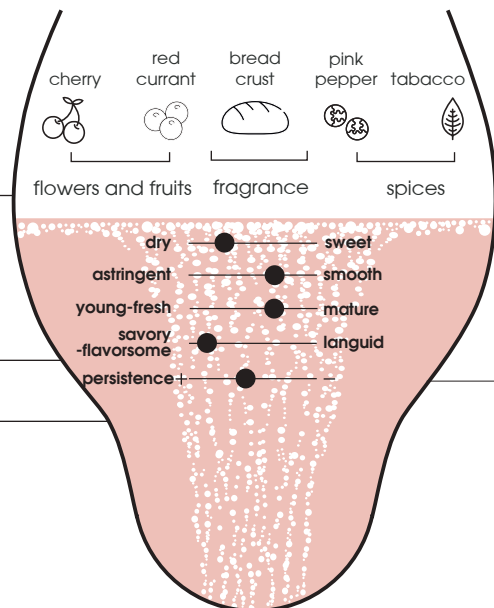
SMELL

Intense and complex with floral nuance as well as fruity scents of ripe cherry and red currant. Lingering nuances of crisp bread crust. Extraordinary finish with hints of pink pepper.



TASTE

Fresh floral and fruity sensations with a hint of tobacco. Good structure, excellent harmony with a remarkable persistence and a very pleasant finish.



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*contains sulphites

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