



La Stipula Spum Rosato Dosage 0 M. Class 2016

Cantine del Notaio

Type	Sparkling wine
Origin	Italy, Basilicata
Producer	Cantina del Notaio Basilicata
Expansion	Vinification: soft pressing, extraction of the free-run must and first fermentation in stainless steel containers. Second fermentation: in an autoclave (Martinotti method) without adding sugar. Refermentation of the residual sugar of the must obtained after the first fermentation.
Contents	75 cl
Vintage	2016
Enjoyment phase	up to 2 years
Serving temperature	10 -12° C
Alcohol content	13 %
Grape varieties	Aglianico
Article no	17908216

Comments

Grapes: 100% Muscat of Basilicata. Grape harvest first ten days of September.

Pairing

Ideal with pastries.

Tasting notes

Perlage fine and persistent. Colour brilliant straw yellow. Nose intense with hints of white flowers, acacia, and delicate hints of sage. Palate sweet, aromatic, delicate and persistent, with a long and pleasant finish and fruity hints of white peach.