



Nebbiolo d'Alba DOC «Orïgo-Ginï» Spumante Rosé Metodo Classico

As in all the best adventures, the protagonist surprises us on tiptoe at the key moment, conquering hearts, overcoming hardships, and enchanting everything he touches.

<i>Grape type:</i>	<i>Nebbiolo</i>
<i>Wine producer:</i>	<i>Gianluca Viberti, with the collaboration of Lorenzo Quinterno</i>
<i>Classification:</i>	<i>Nebbiolo d'Alba DOC Spumante Rosé</i>
<i>Method:</i>	<i>Metodo Classico Millesimato 24/36 months on the lees</i>

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Harvest:

Picked by hand into small 20kg boxes in the first week of September

Winemaking:

After a brief rest in the cold cellar, the whole grapes are softly pressed leaving the stems on. The must ferments for 20-25 days at a controlled temperature of 16-18 ° C. The wine matures in concrete tanks until the Spring / Summer following the harvest

Sparkling method:

Secondary fermentation in magnum bottles, during which the wine rests of the lees from 24 to 36 months. This ancient method of sparkling wine production expresses the best of the Nebbiolo grape and its territoriality where wealth and elegance leave their mark. After disgorgement, there is a further refinement period of 6-12 months before being put on the market

Wine profile:

Antique pink color, fine and persistent perlage, with ample, floral aromas reminiscent of dog rose, and pleasant notes of peach flowers. The taste is crisp and well balanced, full of verve and extremely elegant. A bottle to share and celebrate daily moments, where life is experienced in the details and the beauty that surrounds us.

Additional notes:

Available in:

- *Single bottle in wooden box*
- *Pack of 4 Magnums in cardboard*
- *Limited Edition Extra Lux wooden box of 4 Magnums with stainless steel wine-chiller*