

BODEGA & VIÑEDOS PUMALEK

MACANUDO BIANCO DI ROSSE EXTRA BRUT



Whole cluster is pressed. Static cold decantation is carried out. First fermentation takes place in stainless steel tanks at 16°-19°C and the second in the bottle.

Vintage: 2015

Varietal composition: 100% Lambrusco Grasparossa

Appellation: Lambrusco Grasparossa di castelvetro

Vineyard

Age: 12 years

Altitude: 930 masl

Soil: Clay loam

Climate: Dry and hot

Trellising: High Vertical Shoot Position (VSP)

Irrigación: Flood irrigation

Harvest Date: February/March

Yield: 11,000-18,000kg per hectare

Aging

Oak barrel: no

Stainless steel tank: 8 to 10 months

Bottle: 12 to 18 months / 1 to 2 years sur lies

Vinification: Whole cluster is pressed. Static cold decantation is carried out. First fermentation takes place in stainless steel tanks at 16°-19°C and the second in the bottle.

Technical Data

Alcohol: 11,20%

Sugar: 6.48 grams/liter

Serving Temperature: 6° - 8°C

Aging Potential: 1 year

Annual Production: 1,500 bottles

