



(AYUNTA)

TECHNICAL SHEETS

Agricola Ayunta Soc. Agr. Semp.
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METODO ANCESTRALE

VINO FRIZZANTE ROSATO

- Appellation: Vino Frizzante Rosato
- Type: sparkling wine
- Harvest time: mid-september
- Grape: nerello mascalese and other local red grapes
- Fermentation: first part in inox tanks and the final part in the bottle
- Ageing: 8 months in bottle
- Alcol: % Vol. 11,5
- Average bottles produced: 4500

METODO ANCESTRALE is the very old way to make sparkling wines in the rural areas, but so much contemporary now! A delicious sparkling wine, light and crispy but full of flavour. The red grapes early harvested, with a lower sugar level but quite strong in acidity, are pressed slowly just to extract a little of color. The fermentation then starts in inox vat to be finished in the bottle to make the wine turn in a natural sparkling aged on lees for a minimum of 8 months. Electric in the rosè color, almost matt finished because of the thin lees still in the bottle, this wine develops quite delicious aromas of crispy and lovely bitter fruits as blood orange, pomegranates and grapefruit, with a delicate scent of yeasts and very refreshing final.

