



## ***Sn***

***Simona in liquid form, as she loves to define herself. Gianfranco's tribute to her partner in life and wine, since ever great lover of sparkling wines.***

<b><i>Name of the wine:</i></b>	<i>Simona Natale</i>
<b><i>Exposure:</i></b>	<i>Flat</i>
<b><i>Altitude :</i></b>	<i>90 mt a.s.l.</i>
<b><i>Rootstock :</i></b>	<i>161,49 c</i>
<b><i>Classification:</i></b>	<i>Salento IGT rosé sparkling wine traditional method</i>
<b><i>Production area:</i></b>	<i>Manduria countryside</i>
<b><i>Soil:</i></b>	<i>Clay and limestone</i>
<b><i>Grape variety:</i></b>	<i>Negroamaro</i>
<b><i>Vineyard surface:</i></b>	<i>1.00 Ha</i>
<b><i>Training system:</i></b>	<i>Guyot</i>
<b><i>Buds per plant:</i></b>	<i>from 4 to 8</i>
<b><i>Vine spacing:</i></b>	<i>1,40 mt. x 0,80 mt.</i>
<b><i>Number of plants per ha.:</i></b>	<i>9000</i>
<b><i>Avg. grape yield per plant:</i></b>	<i>800 gr.</i>

***HARVEST:*** *Manual harvest in plastic cases with careful selection of the bunches, transport by refrigerator trucks.*

***IN THE CELLAR:*** *Sorting table, destemming, soft crushing of the grapes, cold prefermentative maceration in 70 hl stainless steel tank, 24h contact of the skins with the must; after fermentation must is immediately transferred into French oak barriques. Tirage is made after approx. 7 months of oak ageing and déégorgement after approx. 36 months on the yeasts. Wine is released to the market after approx. 12 months of bottle ageing.*