

La Segreta 'Cinino'

(Vino Rosato Frizzante)

95% Sangiovese, 5% Malvasia Nera



The Cinino is a method ancestrale style bubbly, or 'pet-nat,' that comes from La Segreta's most prevalent Sangiovese grape, and some of Malvasia Nera. A very gentle press is then given to the de-stemmed fruit to give just a touch of color to the wine, and a spontaneous fermentation begins after a couple of days in stainless steel tanks. After lowering temperatures, fermentation halts at around 7°C and at about 16-18 g/l of residual sugar. The wine is hand bottled and closed with a crown cap and stored at 20°C, so that the left over yeasts can continue eating away at the sugars. The continuing fermentation is locked in the bottle, and the output of CO2 has nowhere to go, thus creating a sparkle in the wine. The result is everything good in sparkling pink wine: fresh and bright fruit, vivacious mouth-feel, and enjoyable drinking for any occasion.



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