

RIO Rocca

Brut Nature

- **Vineyard location:** *Farneto plateau is 250 meters above sea level in the Reggio Emilia province. This estate is surrounded by woods and fossil rich clay rifts called 'Calanchi'.*
- **Type of soil:** *lower layer: sandstone rock and clay of Pliocene epoch rich with fossils and feldspar. Higher layer clay silt and extremely thin sand.*
- **Grape variety:** *Spergola, Sauvignon.*
- **Average density:** *4000 stocks/ha.*
- **Sunlight exposure:** *east. The entire vineyard enjoys sunlight from sunrise to dawn.*
- **Vine trellising system:** *guyot.*
- **Pruning:** *6 – 8 bud/stock.*
- **Vineyard management:** *based on organic and biodynamic principles.*
- **Harvest:** *100% of grapes are harvested by hand. The grapes are carefully selected according to their ripeness and healthy aspect.*
- **Vinification:** *soft pressure of the entire grapes. No yeast addition for the fermentation process in stainless steel tanks. The wine is made sparkling by adding must from the same vintage, and a second fermentation takes place directly in the bottle. Disgorged after about 18 months on the lees. No liquor d'expedition is added.*
- **Alcohol content:** *12% by volume.*
- **Total acidity:** *7 g/l.*
- **Colour:** *straw yellow.*
- **Bouquet:** *pleasant floral scent with a hint of bread crust.*
- **Flavor:** *acid persistent, with excellent personality.*
- **Food combination:** *excellent as an aperitif but also for the whole meal, not too spicy red meat and dishes based on mushrooms.*



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