



WINE TECH SHEET

WINES OF ANARCHY ROSE'

Name of the wine:	Wines Of Anarchy Rose' Organic
Typology of the wine:	Sparkling – Charmat Method
Alcohol:	10,5%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	1 st week of september
Picking method:	Manual in boxes
Winemaking process:	<p>The picking season starts quite early in order to preserve the freshness and the crispy acidity of the final product.</p> <p>Grapes are destemmed and transferred to the press where are pressed in a gentle way.</p> <p>The juice is transferred to stainless steel tanks where the first fermentation starts.</p> <p>Part of the juice is kept in cold temperature and added to the still wine in order to start the second fermentation in <i>autoclave</i>.</p> <p>After few months the wine is bottled.</p> <p>The cloudiness of the product means that the wine has not been filtered. It keeps all the natural sediments produced by the winemaking process.</p>