

**COSSIGNANI
L.E. TEMPO**

Metodo classico
organic sparkling
rosé wine



Blend

Sangiovese

Terrain

Limestone Sandstone

*Average yield
per hectare*

80 quintals/ha

Vineyard

The average altitude of the vineyard is 200 meters above sea level facing South-East. Espalier training system with 2.7m between rows and 1.1m between plants. Guyot bilateral pruning. The vineyard is 30 years old and employs organic farming. Natural grassing is maintained between the rows to preserve the ecosystem and organic substance. Trimming and suckering are done manually, as are any thinning and defoliation operations.

Harvest period

Second ten days of August, grapes selected and harvested by hand in small 15kg boxes, which are then cooled for 48 hours in a cold room.

Vinification

The entire bunch is pressed with a pneumatic press at very delicate pressures, providing a grape/must yield of around 40%. Following a brief maceration in the press, the must is decanted cold, after which the alcoholic fermentation begins, partly in temperature-controlled concrete tanks and partly in selected barriques. The base wine rests in the tank until the spring following the harvest.

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Second fermentation

In the spring period, the Liqueur de Tirage solution is prepared and added to the base wine. The bottles are closed with a stainless steel cap and lay horizontally for at least 18 months, refining with their own fermentation yeasts.

Disgorgement

The refermentation yeast is expelled from the wine and the Liqueur d'Expédition is added, bringing a dose of 1 to 12 gr/l of sugar depending on the vintage.

Refinement period

24 months

Tasting notes

The sparkling wine has a delicate rosé colour. The foam is soft and plentiful with a long-lasting bead of fine bubbles.

On the nose, it features a lively bouquet with clear notes of Marasca cheery, pomegranate, wild green plum and floral hints of pink.

On the palate, it is fresh and smooth, with a perfect harmony of freshness and an elegant creamy foam.



VINO BIOLOGICO / ORGANIC WINE
OPERATORE CONTROLLATO N. DU87
ORGANISMO DI CONTROLLO AUTORIZZATO
DAL MIPAAF IT-BIO- 009
AGRICOLTURA UE / NON UE

info@letempo.it
letempo.it
+39 339 216 2832



C.da San Pietro 5A, 63061
Massignano (AP)
Italia