



## Tenuta Rasocolmo

**36**

### **white sparkling**

#### **5000 bottles**

Alcohol : 11 % vol.  
Dry extract : 21 g/l  
sugar res. : 4 g/l  
Grapes : Inzolia - Sicily

Age : 20 years  
Exposure : 500mt a.s.l.  
Plain-H : 80 q/ha  
Soil : Vulcanic  
Raising sistem : vertical trelliss "spurred cordon"

Harvest and wine making :  
October. soft pressing, the controller fermentation takes place in stainless steel tanks at controlled temperature for about 2 days.  
Refermentation and adds with Co2

Bottle : champagnotta  
Closure : crown

#### **AWARDS**

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