

Kallisté - Rosè sparkling wine – V.S.Q. classic method



1° PHASE: STARTING WINE

Growing area: Gaiole in Chianti (SI)

Altitude of “Linari” winery: 580 metres above sea level

First production year: 2011

Soil profile: Galestro

Growing system: Cordone Speronato

Vine density: 5 950 plants per hectare (2 380 per acre)

Vine age: 5 years

Yield: 40 q.li per hectare

Harvest year: 2011

Harvest period: September 5 2011

Grape quantity: 32 q.li

Grapy variety: Sangiovese 100%

Vinification: in temperature controlled stainless steel vats

Fermentation temperature: 17 °C

Fermentation period: 12 days

Conservation until “prise de mousse”: 6 months in stainless steel

Alcohol content: 11.5 % vol

Reducing sugar: 1 g/l

Volatile acidity: 0.13 g/l

Total acidity: 7.48 g/l

Total sulfur: 80 mg/l

Malic acid: 1.82 g/l

pH: 3.12

Vinification notes

Crops harvested in baskets and placed in refrigerator cell at 5°C for 48 hours; cold maceration of destemmed grapes in a press lasting 6 hours.

Soft pressing up to 0.6 atm and cold static clarification of the must for 24 hours.

Protein stabilization occurred at the end of January 2012.

Filtration rinse in mid February 2012.



2° PHASE: “TIRAGE” AND “PRISE DE MOUSSE”



Tirage period: February 28 2012
Bottles produced: 2 590
Vinification: bottle fermentation with origin yeast
“Champagne EC 1118”
Fermentation temperature in bottle: 15 °C
Fermentation period: 40 days in bottle
Malo-lactic fermentation: none
Overpressure inside the bottle: 6.5 bar
Ageing in bottle over yeast deposit: 48 months
Alcohol content: 13 % vol
Reducing sugar: 1 g/l
Volatile acidity: 0.13 g/l
Total acidity: 7.48 g/l
Total sulfur: 80 mg/l
Malic acid: 1.82 g/l

**3° PHASE: “REMOUAGE-DEGOURGEMENT” –
“LIQUEUR D’EXPEDITION”**

Remouage period: from January to April 2016
Degorgement period and add of liqueur d’expedition:
May 31 2016
Bottles produced: 1895
Ageing in bottle: 12 months
Alcohol content: 13 % vol
Reducing sugar: 9 g/l
Volatile acidity: 0.20 g/l
Total acidity: 6.70 g/l
Total sulfur: 80 mg/l
Malic acid: 1.16 g/l
pH: 3.12

The wine guides:

- Bibenda 2017: 4 bunches of grapes (score from 85 to 90, wine of high level and great quality)
- I Vini di Veronelli 2017: score 88

