

# 2018 SPARKLING ROSÉ OF BARBERA

## 51 WEEKS WINEMAKING

The natural acidity of the Barbera fruit we have worked with in the past inspired us to make a sparkling version. The pH and acidity of the juice and resulting wine are so similar to the ideal numbers for traditional-method sparkling wines that we were inspired to craft a fun and fresh rosé version. The process started by soaking the fruit on its skins overnight after processing. We pressed the next day, and fermentation started a day later. Our focus was to preserve the fresh strawberry and perfume aromas, so as soon as the fermentation was complete, we racked it off the yeast. This wine had a dosage adjustment and was carbonated on the way to bottle, then finished off with a crown cap. The 2018 sparkling rosé of Barbera will pair with a range of foods and can also be enjoyed in the most relaxed settings. 120 cases produced.

**HARVEST DATE:** September 17, 2018

**pH:** 2.96

**TA:** 9.3 g/L

**ALCOHOL:** 13.5%



FIFTY-ONE WEEKS  
WINEMAKING

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