

CASTELLO SANTANNA



AFROSO

BRUT SPARKLING WINE

NAME Afroso derives from the Greek *aphròs*, the bubbly foam from which Aphrodite, goddess of love and beauty, arose, as also recalled by poet and writer G. D'annunzio.

SPARKLING WINE Brut sparkling wine made using the traditional method.

VARIETAL COMPOSITION 60% Ribolla Gialla, 40% Pinot Nero

WINEMAKING We only use free-run and first-press juice from extremely soft pressing. Fermentation is long and takes place at a controlled temperature. The sparkling winemaking follows the Champenoise method, with second fermentation in the bottle 12 month after grape harvesting. Disgorging is carried out 36 months after the tirage process. The sparkling wine is ready to be released onto market 4 years, minimum, from the date of harvest.

