



# REBEL 2021

Spumante Toscana



**Vintage notes:** 2021 was characterised by a heavy frost on the night of April 7th, lot of rain during the spring and a very dry summer. Despite this there was a good flowering and fruit set. Our Vernaccia proved to be resistant to the torrid heat between the end of July and mid-August, showing a perfect veraison. Fortunately the weather changed at the end of August: we had a little bit of rain, sun during the day and cold nights. All these elements led to a perfect ripening of the grapes. The harvest took place regularly, starting with the grapes for Rebel on September 8th.

**Harvest:** 8th September 2021.

**Variety:** 100% Vernaccia di San Gimignano.

**Vineyard:** Massino.

**Vineyard density:** 2.250 vines/hectare.

**Vine age:** 37 years.

**Yield:** 7 tonnes/hectare (50% juice extraction).

**Fermentation:** soft pressing and decantation in refrigerated stainless steel tank. Fermentation started with indigenous yeasts (pied de cuve). Fermentation stopped by cooling the tank, bottled without tirage and refermented without disgorging.

**Bâttonage:** every week from October until January.

**Maturation:** 5 months in stainless steel tank, lees ageing in the bottle.

**Fining:** no clarification and stabilization agents.

**Alcohol level:** 11.5% vol.

**Production:** 9.000 bottles.

