

"LEVIS" ZERO DOSAGE ROSES.

In the vineyard I follow a biodynamic regime intervening with copper sulphate and sulfur assisted by macerates and natural minerals. The harvest is manual in boxes of about 15 kg.

Pinot Noir in purity, the grapes are de-stemmed and left to macerate for about 6 hours. We proceed with decanting in a concrete tank and spontaneous vinification in the tank for about twenty days. At the end of the fermentation it is decanted into barrique where it rests until the following spring, the moment of fermentation. The second fermentation takes place with about 15% of vin de reserve stored in barriques. My bases do not undergo clarification or stabilization treatments. In principle I try not to use sulphites. After aging for at least 48 months, I proceed with disgorgement and to top up I use the same wine.

MAIN CHARACTERISTICS: pale pink color, excellent evolutionary and tertiary note on the nose. On the palate, freshness and balance embrace very well with minerality.

ANNUAL PRODUCTION: 1337 BOTTLES