



  
ROSARUBRA®  
TENUTA IN PIETRANICO

# KHAOS

Unfiltered sparkling wine

[DATA SHEET](#)

# KHAOS ANCESTRALE

Unfiltered sparkling wine

**Classification** Unfiltered sparkling wine **Grapes** Pinot Grigio

**Color** Blush Rosè **Alcohol** 12,50%

## VINEYARD

Ancient vineyard within the Tenuta Rosarubra estate in Pietranico (PE)

Age: 25 anni

Altitude: 480 s.m.l.

Type of agriculture: Biodynamic certificated DEMETER®

## HARVEST

The grapes are selected and hand picked towards mid-September. The terroir and the biodynamic farming techniques used on the estate give this wine extreme richness with floral aromas and strong fruit notes.

Manual selection of the grapes harvested in mid-September. The terroir and the biodynamic farming techniques used on the estate give this wine an extreme richness of floral aromas and strong fruit notes..

## SPARKLING – ANCESTRAL METHOD

This unique sparkling wine is produced using the so called “Ancestral Method”. The grape juice is cleaned and after the fermentation starts it is immediately bottled. The second fermentation occurs within the bottle in an anaerobic environment creating the conditions of natural effervescence without the addition of yeasts or sugars. The product does not undergo disgorgement. For this reason, a slight veil of sediment remains within the bottle that determines a milky visual effect on inspecting the wine. Khaos is left unfiltered to conserve the overall natural organoleptic characteristics.

## TASTING NOTES

Rating



## Technical Data

### Bottle Technical Data

Bottle SPM Tosca 750 ml

Bottle weight 850 gr

Closure Natural cork

### Technical Data

Pallet EPAL 80x120



ReFill Case

Bottles per case 6

Layers 8

Cases per layer 8

Cases/Pallet 64

Pallet gross weight (kg) 728

Pallet net weight (kg) 703

Pallet height (cm) 171

Case dimension (cm) 32,5 (w)  
29,5 (l)  
19,6 (h)

Case weight (kg) 10,98