



ROSARUBRA®
TENUTA IN PIETRANICO

KHAOS

Vino Spumante di Qualità
BRUT

[DATA SHEET](#)

KHAOS

Vino spumante di qualità Brut

Classification	Sparkling, Brut	Grapes	Pecorino
Color	White	Alcohol	13,5%

VINEYARD

Special cru located out of Tenuta Rosarubra – Pietranico

Age: 18 Years

Implant density (vines/ha): 5000

Production per vine (Kg/plant): 1,6

Production per hectare(q/ha): 80

Type of agriculture: Biodynamic

Certifications: Organic and Biodynamic DEMETER®

ALTITUDE

300m a.s.l.

HARVEST

Manual selection of the grapes coming from a well exposed vineyard.

The terroir granting these vines thermal excursions that together with the optimal grassing techniques permanently used in our company gave to this wine an abundance of floral scents as well as a strong reminder of the fruit.

WINE MAKING

The wine is made exclusively in stainless steel tanks thermo-conditioned at a temperature of 12°C.

The sparkling process consists in a long charmat method.

After the inoculation with yeasts, Khaos continues its maturations in auto-clave for 10 months. After that period, It is bottled in an isobar environment.

TASTING NOTES

Rating



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Technical Data

Bottle Technical Data

Bottle	SPM Tosca 750ml
Bottle weight	850 gr
Closure	Natural cork

Technical Data

Pallet	EPAL 80x120
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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) 19,5 (h)
Case weight (kg)	10,98


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