



## Rosè Brut

**Appellation:** *Riviera del Garda Classico DOC*

**Vinification:** *Stainless Steel*

**Alcohol:** *12,50 %*

**Pieces Number:** *7 000*

**Format:** *0.75 lt – 1.5 lt*

**Grapes blend:** *30% Groppello, 25% Barbera, 25% Sangiovese, 20% Marzemino*

**Vineyard ages:** *About 25 years grapevine*

**Soil composition:** *The lithological composition of these lands varies from the "Balosse" locality formed by soil rich in organic matter, to the area closest to the lake with predominantly sandy soil.*

**Exposure:** *East / West*

**Geographical production area:** *The grapes destined for the vinification of this Rosé Spumante come from different terroirs, which extend within the morainic amphitheater of Valtènesi.*

**Branching:** *Guyot trellis-training, Simonit pruning method. From 5 to 8 buds for each rod.*

**Average Ageing:** *110 qli/Ha*

**Potential Ageing:** *3 years*

**Harvest:** *10th SEPTEMBER TO 11st SEPTEMBER*

**Vinification:** *The selected grapes, once in the winery, are crushed-destemmed and placed directly into the press. Here, after a short maceration process of 4 hours, a soft pressing takes place which selects only the "mosto fiore". After pressing, the must is kept at 10°C and allowed to clarify naturally by static decantation. The limpid is then taken and fermented using selected yeasts at a controlled temperature, for the first alcoholic fermentation. Once obtained, the wine is made sparkling with the "metodo Charmat" and left to mature for about 6 months in stainless steel tanks, for the second fermentation. Subsequently the Rosè Spumante ages for a short time in the bottle.*

**Sensory analysis:** *Salmon pink color with coral highlights. On the nose it expresses spicy and fruity notes, among which pepper stands out and a bouquet of red fruits, wild strawberries and currants. In the mouth it is velvety with a marked acidity and a slightly savory aftertaste.*

**Food pairing:** *Perfect as an aperitif. Also recommended with more delicious pairings, such as a good pizza or fresh pasta with a Mediterranean sauce.*