

BRUT ROSÉ



Blend of grapes

Marzemino 65% - Groppello 25% - 10% Merlot

Vineyard

The training system is the simple bow type. The planting density is 4.000 vines per hectare and the production is around 3kg per plant. The soil is of morainic origin, mainly clay, and is located South of lake Garda. The rows are North-South oriented. Harvest is done by hand.

Vinification

The must is obtained with a short maceration and successive soft pressing of the whole bunch of grapes. It then ferments at a controlled temperature in stainless steel tanks with selected yeasts.

Refinement

The wine stays "sur lies" for 6 months, until the moment of "tirage". Re-fermentation occurs through the Martinotti (charmat) method and, after 2 months in the autoclave, it is then bottled and sold after at least 3 months of refinement in the bottle.

Organoleptic notes

Cherry pink color with violet tones. It has a pleasant perlage and the bouquet presents delicate flower scents. Fresh, full and enveloping flavor, with suffused notes of cherry and red currant.

Pairing

Wine particularly suitable for aperitifs and appetizers, it can also be consumed throughout the meal. Freshness, sapidity and versatility distinguish it. Serve at 8-10 °

Alcohol content

12,5°

Format

0.75 liter bottle