Vino spumante Rosè extra dry MILLESIMATO



TYPE OF WINE

Sparkling rosè wine EXTRA DRY millesimato

MAIN GRAPES

Italian red grapes suitable for the production of sparkling wine, of a single vintage

PRODUCTION AREA

Grapes coming in particular from the North Italy and Central Italy

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

After a short maceration of the grapes on the skins, follows the soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Brilliant, light pink. Fine and persistent perlage.

BOUQUET

Intense and delicate perfumes, with pleasant fruity notes, scent of wild rose and wild strawberries and a pleasant sensation of harmonious complexity.

TASTE

Dry taste, softened by a slightly sweet note and characterised by a fresh, velvet and fruity. Floral scents of wild rose and fruity notes of cherry and wild strawberry. Full in the mouth with a long and persistent after taste.

FOOD PAIRING

Rosè wines, served chilled out, are ideal to be served with summer dishes such as salads, light appetizers, fresh pasta or reis with vegetables. Perfect with cheeses, raw or fried fish, fish shell or soups. Thanks to the softness and acidity, they fit in perfectly with tomatoes-based dishes: a good combination is to enjoy rosè wine together with pizza.

SERVING SUGGESTION

5-6°C

[Atmosphere (75 cl)], [11,5% vol]

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CONTRI
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