



ROSÈ METODO CLASSICO



APPELLATION High quality sparkling wine

VARIETY Durello and Pinot Noir

PRODUCTION AREA Lessini Mountains, Alpone Valley, Verona

YIELD PER HECTARE 8.000 liters

FARMING SYSTEM Guyot with 7000 grapevines per hectare.

HARVEST handpicked in cases.

WINEMAKING PROCESS Soft press of whole grapes, first fermentation at controlled temperature of 14 °-16 °, then second fermentation in the bottle.

AGING on the yeasts for minimum 3 years in underground cellars.

ORGANOLEPTIC CHARACTERISTICS Bright rosè color and fine perlage. Delicate aroma of red fruit accompanied by toasted bread hints. Great and fresh lasting ending

WINE PAIRINGS ideal as an aperitif, it goes well with fish based dishes and creamy risottos.

PRODUCTION 8.000 bottles (750ml),
500 magnums (1500ml)

ALCOHOLIC PERCENTAGE 12,5%

SERVING TEMPERATURE 6-8°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13