



"A" BRUT Rosè

100% Pinot Noir - Classic Method

Obtained from Pinot Noir grapes, this is a rose-coloured sparkling wine with fine and elegant perlage. It is especially fresh in the mouth thanks to the pleasing effervescence and acidity, dry and balanced. Enjoyable as an aperitif and suitable for accompanying any meal. Serve at a temperature of 5° - 6° C

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| CLASSIFICATION | QUALITY SPARKLING WINE |
| PRODUCTION AREA | VERONA |
| DISTRICT | CADELLORA – VILLAFRANCA DI VERONA |
| VINES | 100% PINOT NOIR |
| VINE TRAINING SYSTEM | GUYOT |
| VINEYARD PLANTED | 2008 |
| PRODUCTION PER HECTARE | 70 HUNDREDWEIGHT |
| TYPE OF GROUND | ALLUVIAL WITH ROCKY FRAGMENTS |
| HARVEST | THE GRAPES ARE PICKED BY HAND AND PLACED IN CRATES |
| VINIFICATION | THE ENTIRE GRAPE IS GENTLY PRESSED |
| FINING | THE MUST, AFTER COOLING AND DECANTING, FERMENTS SLOWLY IN STEEL AT A CONTROLLED TEMPERATURE |
| BOTTLE FERMENTATION | TRADITIONAL METHOD OF FERMENTATION IN THE BOTTLE, AFTER 6 MONTHS' FINING WITH RETENTION OF YEAST IN THE BOTTLE FOR 24 MONTHS |
| DISGORGING | AFTER AT LEAST 18 MONTHS OF CONTACT WITH THE YEAST |
| ALCOHOL CONTENT | 12.5 Vol. |