



Rosé Spumante Brut



GRAPE VARIETY

100% Molinara



PRODUCTION AREA

Hillside vineyards in the village of Illasi and Oasi Musella, province of Verona. Altitude 175 m a.s.l., North-East and South aspect. Pergola Veronese training system. Medium-textured alluvial soil with skeletal material. Yield approx. 90 q/ha.



HARVEST

Grapes harvested by hand in the month of September.



VINIFICATION

The grapes are stripped, crushed and fermented on the fine lees and the yeasts in stainless steel tanks, at a controlled temperature of between 16 and 18°C, for approx. 3 months. The wine is then refermented in pressure tanks for approx. 60 days.



ALCOHOL CONTENT

12 % Vol.



COLOUR

Bright pink.



AROMA

Fresh, fruity, delicate notes.



FLAVOUR

Palatable and well-rounded.



PAIRINGS

An excellent wine for aperitifs, fresh first courses and fish.



SERVING TEMPERATURE

6°C – 8°C.