



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 soft pressed 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.