

BRUT WINES

ROSÉ BRUT SPARKLING RIVIERA DEL GARDA CLASSICO

GRAPE VARIETIES: 60% Groppello 20% Barbera,
10% Sangiovese, 10% Marzemino.

PRODUCTION AREA: Valtènesi, Lake Garda.

SURFACE: 09,50 Ha.

VINEYARD'S AVERAGE ALTITUDE:
260 Mt. above sea level.

SOIL: Calcareous.

TYPE OF CULTIVATION: Row training
with Gouyot pruning.

VINEYARD'S AGE: Vins were planted in 2002.

HARVEST PERIOD: Early September.

WINEMAKING: Soft pressing of the grapes
and first fermentation in stainless steel vats.
Refermentation in vats with a contact with lees for 10 months.

PRODUCTION: 19.200 bottles.

COLOR: Light rosé

NOSE: Delightful, fruity with yeast
and strawberry hints.

TASTE: Fresh with an acid note.

Serving temperature: 6/8° C

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RECOMMENDED FOOD: Perfect as aperitif
but it goes well with fish and for all the courses.

