

## BRUT Wines

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### **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:**  
200 Mt. above sea level.

**Soil:** Calcareous.

**TYPE OF CULTIVATION:** Row training  
with Gouyot pruning.

**VINEYARD'S AGE:** Vins were planted in 2002.

**HARVEST PERIOD:** Last decade of August.

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

**COLOR:** Light rosé

**Nose:** Delightful, hints of yeast,  
peach and strawberry.

**TASTE** Fresh, pleasant with a nice body.

**SERVING TEMPERATURE:** 9° C

**RECOMMENDED FOOD:** Perfect as aperitif  
but it goes well with fish, light cheese and vegetables.

