

Rosé Spumante Brut

Rosa della Regina

Grape varieties:

Cabernet 30%, Malbec 20%, Merlot 30% plus selected local red varieties from the Asolani Hills.

Production area:

Vineyard Virginia. Situated on the slopes, exposed to cooling breezes with strong temperature fluctuations, low per - hectare yield.

Altitude:

About 150 m.a.s.l.

Type of soil:

Clay and limestone composition.

Training system:

Sylvoz and guyot.

Plants per hectare:

4.500

Harvest period:

First ten days of October.

Wine production method:

The grapes are selected and put in cases.

The wine-making is done in white with a soft pressing in order to get a rosé and fruity wine. After decanting and then standing for 20 hours, selected yeasts are added to the wine. Fermentation lasts for around 15 days at 17°C; afterwards the wine is kept in controlled stainless steel tanks until the sparkling process.

Further fermentation in an autoclave with selected yeasts at 16°C for 60 days.

Refining:

30 days in bottles.

Characteristics:

Intense cherry red colour.

It has an elegant perlage and it offers a pleasing fruity bouquet with hints of strawberry and raspberry as well as canine rose notes.

Intense taste with good persistence, yeast pleasantly fresh and soft.

Best served with:

Excellent as an aperitif, or to accompany starters, sausages or cheeses of average seasoning.

Asolani cuisine: Smoked goose breast with Treviso radicchio.

Serving temperature:

8°C

Technical details:

Alcohol 12,5 % vol.

Acidity 5,50 g/l

Sugar 13 g/l

Net extract 24 g/l

Pressure 4,5 bar

