

# 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:

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, yet 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 11 % vol.

Acidity 6 g/l

Sugar 11 g/l

Net extract 24 g/l

Pressure 5,5 bar

