

Brut Rosé

Sparkling Wine

Seductive and vibrant, this festive Pink Italian sparkle is produced exclusively in northeastern Italy with the ripest grapes. A symbol of pleasure, beauty and sumptuous parties, our sparkling rosé wine is born in select vineyards on steep hillsides bringing forth elegance and freshness.

Variety

Montepulciano 100%

Production area

Italy, Abruzzo, Pescara,

Loreto Aprutino/Collecervino

Age of the vineyard: 10-17 years

Altitude: 300 metres above sea level

Yield per hectare: 14.000 Kg/ha

Vineyard size: 2 ha

Growing system: Overhead trellis

Exposure: South-east

Technical data

Alcohol: 12% vol. / **pH:** 3.20

Total acidity: 5.80 g/L

Residual sugar: 11 g/L

 **Ageing potential** 2 years

Recommended pairings

 Trout mouse, seared scallops, fried calamari, blinis with crème fraiche and caviar.

Soil structure

Medium texture soil.

34% sand, 28% silt, 38% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

 **Production** 25.000 bottles

Grape production is 14.000 kg and 98 hectolitres per hectare, 8.750 grammes per plant, with 1 plant giving 8 bottles.

 **Serving temperature** 8°C

