

*Corte
Vittorio*

ROSÈ

Millesimato Extra Dry

TYPE OF WINE Sparkling rosé wine

AGRONOMICAL FACTS

Grape varieties: Corvina, Raboso Veronese
Cultivation area: Veneto, provinces of Verona and Padova
Soil: The soil has a typical medium clay calcareous mixture of morainic and volcanic origin
Training system: Guyot
Density stems/ha: medium density 4700 stems/ha.
Hectare yield: about 120 q./ha.
Harvest: hand-made, between August and September

OENOLOGICAL FACTS

Vinification: Charmat; soft pressing with short cold maceration (2-3 hours) for a better aroma from the grapes; fermentation at a controlled temperature of 16 – 18° C in steel vats without malolactic fermentation, after that racking and decanting until the re-fermentation
Re-fermentation: carried out using selected yeasts and it takes about 25 days. This is followed by a period during which the fermentative lees are kept on top. This method is called long Charmat and it gives the sparkling wine its characteristic fragrance and fine and persistent bubbles

TASTING NOTES

Color: rosé with light purple nuances
Bouquet: rose and wild strawberry
Taste: harmonic, pleasantly fresh thanks to the good acidity and effervescence. Persistent with a delicate black cherry aftertaste
Pairing: perfect with pasta, rice and veggies salads, pizza, crustaceans, sushi and sashimi, fish soups. Pair it well also with cold cuts: from mortadella to culatello. A tip: try it with tomato dishes

Service temperature: 6° – 8° C
Alcohol content: 11,5% by vol.
Residual sugar: 12 gr./lt.
Total acidity: 5,5 gr./lt

