



# METODO CLASSICO

## 145 EXTRA BRUT ROSÉ



### TECHNICAL NOTES

DESIGNATION OF ORIGIN: Vino Spumante di Qualità Pinot Nero Extra Brut Rosé Metodo Classico.

GRAPE: Pinot Noir.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARD: north-east.

This Metodo Classico sparkling wine is produced with grapes grown in an estate vineyard identified as parcel n. 145 on the land registry of the municipality of Santa Maria della Versa. The grapes are harvested by hand in 18 kg boxes at the end of August. The grapes are softly pressed into a membrane pneumatic press: the resulting must is left to soak with the skins for one night to give the wine the desired rosé colour. The skins are then removed and the must is clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature. Once the fermentation is completed, the wine is racked and is then ready for the secondary fermentation. The secondary fermentation takes place in the bottle and the wine ages on the lees for a minimum of 36 months at a controlled temperature. The bottles undergo a process known as *remuage* to push the lees towards the neck of the bottles. After the *dégorgement* (i.e. the process of removing the lees from the bottle) and the addition of the *liqueur d'expédition*, the sparkling wine is completed.

### TASTING NOTES

SIGHT: pale onion skin colour. Soft, fine and persistent bubbles.

NOSE: rich and complex nose with notes of wild red fruits and yeast. Light notes of citrus and rose also emerge in the background.

PALATE: creamy, sapid and well-balanced with a long finish. The structure of the Pinot Noir is pleasantly supported by the minerality of our soils.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it could be paired with meats (even with bold-flavoured sauces), medium-aged cheese and shellfish. Try it also with a red fruit salad.

SERVICE TEMPERATURE: 6-8 °C.

ALCOHOL: 12,5% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2020.

PRODUCT OF ITALY.

### AWARDS AND ACCOLADES

*Gambero Rosso 2022 and 2024: Two Red Glasses  
(entered the finals for the Three Glasses)*

*Gambero Rosso 2017, 2018, 2020, 2021, 2023 and 2025: Two Glasses*

*Vinibuoni d'Italia 2018 and 2019: Vinitaly Sparkling Star Award*

*Vitae 2024 and 2025: Three Vines*

*Vinipius 2024: Three Camunian Roses*

*The WineHunter Award: Red Award*

### AZIENDA AGRICOLA MANUELINA S.S.A.

Frazione Ruinello di Sotto, 3/A - 27047 Santa Maria della Versa (PV) - Italy

Phone: +39.0385.278247 - email: [info@manuelina.com](mailto:info@manuelina.com)

[www.manuelina.com](http://www.manuelina.com)

