



## ARVENSIS



### TECHNICAL NOTES

DESIGNATION OF ORIGIN: Provincia di Pavia IGT Rosato (vino frizzante).

GRAPE: Croatina.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south, south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The must is left to soak with the skins for one night to give the wine the desired rosé colour. The skins are then removed. The free-run must is put in temperature-controlled stainless-steel vats and cooled down to extract the best aromatic substances. The free-run must is then 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. The bubbles are produced naturally by a secondary fermentation in temperature-controlled stainless-steel autoclaves. The fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

### TASTING NOTES

SIGHT: deep rosé colour.

NOSE: notes of red fruits of the forest and cherry.

PALATE: crisp and sapid, with pleasantly creamy bubbles.

SUGGESTED PAIRINGS: it pairs well with light starters, *pasta*, fish and white meat.

SERVICE TEMPERATURE: 8-10 °C.

ALCOHOL: 12% vol

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

CONTAINS SULPHITES.

PRODUCT OF ITALY.

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