



## BACRUÀ

### SEMI-SPARKLING RED WINE



#### TECHNICAL NOTES

DESIGNATION OF ORIGIN: vino frizzante rosso.

GRAPES: blend of red grapes.

The respective percentages may vary from one vintage to another.

TRAINING SYSTEM: Guyot

EXPOSURE OF THE VINEYARDS: south, south-east

The grapes, harvested by hand in the vineyards surrounding the winery, are destemmed and crushed. The must ferments in contact with the skins at a controlled temperature for a period of time different from year to year. We use selected yeasts to start the alcoholic fermentation. The skins are then removed. Noble tannins are added to enhance the body and the elegance of the wine. After the fermentation, the wine is cooled down to a low temperature and clarified. The natural bubbles are produced by a secondary fermentation in temperature-controlled stainless-steel autoclaves. The secondary fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

#### TASTING NOTES

SIGHT: bright deep ruby red colour.

NOSE: elegant, winery nose with fruity and floral notes.

PALATE: medium-bodied and fresh with smooth tannins.

SUGGESTED PAIRINGS: it pairs well with meats (especially boiled meats) and bold-flavoured dishes.

SERVICE TEMPERATURE: 16-18 °C.

ALCOHOL: 12% vol

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

CONTAINS SULPHITES.

PRODUCT OF ITALY.

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