



## METODO MARTINOTTI EXTRA DRY ROSÉ



### TECHNICAL NOTES

DESIGNATION OF ORIGIN: Vino Spumante Rosato Extra Dry Metodo Martinotti.

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 desired rosé colour to the wine. The skins are then removed. The resulting 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 natural bubbles are produced through a secondary fermentation in temperature-controlled stainless-steel autoclaves. The secondary fermentation is started adding sweet must, selected yeasts and nutrients. The sparkling wine is then filtered, stabilised and bottled.

### TASTING NOTES

SIGHT: deep rosé colour. Elegant *perlage* with fine bubbles.

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: 6-8 °C.

ALCOHOL: 12% vol

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

CONTAINS SULPHITES.

PRODUCT OF ITALY.

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