



## SenzaFine Spumante Brut Rosé

**Vineyard:** located in San Martino Buon Albergo town, in Mezzomonte estate

**Medium age of the vines:** 40 years

**Plants per hectare:** 3.000

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** 100% Corvina

**Production:** 100 quintals per hectare

**Fermentation:** Corvina grapes are collected, by hand, at the beginning of September in order to have a good freshness and acidity in the grapes from the beginning of the production process. Then grapes are pressed very softly, remaining in contact with the peels in absence of oxygen for approx. 10 hours in order to obtain the right and eye-catching pink's note. The alcoholic fermentation takes place in stainless steel tanks by controlled temperature of about 15° C and it lasts around 15 days in order to tone up and exalt the olfactive notes. It follows the second fermentation in closed tanks for about two months and a half. After bottling, the sparkling wine remains one month on the bottle before being ready for sale.

**Average analytic data:**

Alcoholic degree: 12,00% Vol.

Residual sugar: 10,00 gr/l

Total acidity: 6,50 gr/l

**Description and characteristics:**

It presents itself in all it's beauty with an intense rosé colour. At the nose it is very elegant and delicate with hints of raspberries, blueberry and roses. On the palate it reminds very well the origin grape. Good balance between alcohol content and residual sugar. Pleasant freshness with long persistence. Fine and continuous perlage.

**Best with:**

It accompanies a lot of dishes like fish starters, soups and pasta, but also white meat with sauces as well as various fish dishes and fish soups.