MONTESPADA VENETO

ROSÈ & ROSÈ SPUMANTE BRUT

Classification:
Vermentino and other red grapes - Spumante - Brut

Description:
This Sparkling Wine is fresh and fruity with the characteristic diverse hints of the Grapes used, as well as endowed with floral and fruity notes. Intense and persistent, with a good level of acidity. A Sparkling Wine matured and aged with the Long Tank Method, which gives persistence and aromatic hints to the palate.

Features:
Fruity, fresh, an intense bodied sparkling Wine, with an acidity level that is intense but elegant and a good flavor to palate. This is typical of the Brut variety, a Sparkling Wine for palates that prefer cleanliness and freshness.

Harvest:
Traditionally harvested in September, before the grapes reach full maturity, so as to capture their freshness and the right level of acidity required for the preparation of the base for the second fermentation of "frothing" before bottling.

Soil:
Sandy soil which is derived from decaying granite with PH acids

Aging / Perfecting:
The Rose & Rose Spumante – Brut. After a first alcoholic fermentation, a second fermentation process of 60 days is necessary to obtain an elegant and persistent frothing which is aimed at favouring the extraction of a variety of aromas. It is left to age in bottles for 3 months before being put on sale. Further ageing of the wine in order to grasp the most fruity notes.

Soil:
Sandy soil which is derived from decaying granite with PH acids

Available format:
Bottles of 0.75L
boxes of 6 Bottles
Dark Burgundy 420 grams, vertical.
Natural Mushroom Cork

Vineyard Land

ALCOHOL	11,0 % vol.	NET CONTENTS	750 ml
ACIDITY	5,6 g/l		
AR SUGAR	12 g/l	GRAPE YIELD	150 q.liHa
TEMP. Service	8 C.°	ALTITUDE	100 mt. s.l.m
GRAPES	100% Rosè di Corvina		

*The technical characteristics may change without notice and are purely indicative