

Molinara spumante Rosé millesimato Brut

A rosé revelation

Named after the indigenous 'Molinara' grape variety, this wine is crafted into a novel rosé sparkling wine. Its colour is an elegant shade of antique pink. The bubbles are exceptionally fine, creating a creamy and lasting effervescence. The wine offers a bouquet of great intensity, with a pronounced acidity that makes it wonderfully refreshing to drink.



GRAPES	Molinara
AREA	Valpantena (La Costa di Romagnano - Grezzana)
AGEING	Sur lies for 5 months and 2-3 months in the bottle
VINTAGE	2022
ANALYSIS DATA	Alcohol 12%
AGEING POTENTIAL	2-3 years
	Contains Sulfites

PRODUCTION AREA

Terraced hillsides featuring a substrate consisting of the white marly limestone known as Biancone. The soils have normal to abundant gravel content, are extremely calcareous and moderately alkaline. They exhibit good depth, average permeability and poor water retention.

WINEMAKING

The manual harvest is undertaken in the first half of September. The grapes are introduced whole into the press with the addition of dry ice to bring the temperature down to 7-8°C. Pressing follows with a 50% yield. This is followed by static clarification and fermentation in steel tanks at a controlled temperature of 12- 13°C.

TASTING

The perlage is very fine, creamy and persistent. An intense bouquet with distinct notes of nectarine and pomegranate rounded off by the hints of bread crust that are typical of a long Charmat.

PAIRINGS

Ideal as an aperitif alongside cured meats and cold cuts, it shines with seafood crudités and herb risottos, gently elevating their flavours.

PRIZES AND AWARDS

falstaff 85

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