

ROSATO BRUT

Metodo Classico
2023



Name and appellation: Rosato Vino Spumante di Qualità Brut Metodo Classico.

Grape variety: 80% Cannonau, 20% Vermentino.

Vineyard extension and bottles produced: 1,2 hectares, 5.000 bottles.

Soil type: the Vermentino grapes come from our Porruddu vineyard: dark brown soil with a loamy texture and sandstone marl conglomerates. The Cannonau grapes grow in the Sedda Sa Figù vineyard: loamy-clayey soil.

Planted: 2005.

Density: 5600 vines per hectare.

Training system: spurred cordon for the Cannonau, Guyot for the Vermentino.

Yield: about 2 Kg per vine.

Harvest: manual, in small crates to keep the berries intact.

Vinification: we blend the vermentino and cannonau together directly in the wine press. After being softly pressed, the wine is cold clarified for about 24/48 hours at 4/6°C. The must is then raked and inoculated to spark fermentation, which is carried out in steel tanks at a temperature of 15° to 18°C.

Aging: on the lees for 18 months.

Liqueur d'expédition: Amphora Cannonau.

Tasting notes: rose petal pink in color, that sparkles like a jewel when the light shines through, this metodo classico instantly charms with its persistent perlage. The scent of currant and rose petals, contoured by a delicate iodine note, awe the nose. The first sip brings on the bursting of fine precious bubbles into fresh, yet delicate, hints of small red fruit; a mesmerizing sapidity immediately calls for another sip, and then another to follow.

Recommended pairings: oysters (Tortoli's "Fabrizie"), lightly seared tuna fish, as well as savory seafood first courses. Marvellous as an aperitif.

Serving temperature: 6 °C in summer, 8 °C in winter.

