

SCIARR*osé*

Spumante Brut Rosé



Rosé Sparkling Wine

Type: Rosè.

Region: Abruzzo Italy.

Variety: Montepulciano 100%.

WINEYARD FEATURES:

Municipality: Città Sant'Angelo (Pescara).

Wineyards surface area: 9,50 hectares.

Altitude: 300 meters above sea level.

Esposure: Southeast-southwest facing.

Soli features: medium density clay.

Training system: tendone (high trellis supported by crossed wires).

Density: 1800/2000 plants per hectare.

Average age of vineyards: 25 years old.

Average yield: 90 hl/hectare.

Harvesting: manual, with a meticulous selection of the grapes.

Production: 12000 bottles of 750 ml and 1200 bottles of 1.5 liters.

VINIFICATION:

Harvest in August winemaking, vinification with gentle pressing of the grapes and fermentation at controlled temperature. The sparkling wine is made with the Martinotti method (Charmat lungo) and resting on the lees for about 50 days. Final refinement in the bottle for at least 3 months.

Best serve: 42/44 °F

Appearance: A delicate old rose hue.

Bouquet: An intense yet fine and elegant bouquet, with dominant notes of ripe berry fruits (redcurrants, fraises des bois and raspberries) and appealing hints of rose and cumin.

Flavor: Elegant and velvety. It has excellent fruit, in which attractive and refined character that is typical of Montepulciano is highlighted and enhanced by a delicate juicy and fruity notes.. All of these components contribute to the wine's notable harmony and persistence. In the mouth it is round and warm at first then it becomes fragrant and refreshing. It is fantastic as an appetizer alone, it is excellent with entrees, fish, and cheese, even the strongest ones.