



Cà delle Rose (DOCG)

Denominazione di Origine Controllata Garantita

Brut Metodo Classico

Wine Variety: 50% Chardonnay - 50% Pinot Noir

Training System: Espalier with Guyot pruning

Yield per Hectare: 5.5 quintals

Aging: Stainless steel tanks

Processing: Secondary fermentation in the bottle using the Classic Method, 30 months in bottle.

Alcohol Content: 12.5% Vol.

Residual Sugars: 7–9g/l. Acidity: 6–6.5g/l.

Characteristics: Straw yellow color, fine and consistent perlage. Fragrant aromas of bread crust and fruit. Harmonious, velvety, pleasant, fresh flavor. Hints of ripe fruit.

Serving Temperature: 6–8°C

Recommended Pairing: As an aperitif, with shellfish appetizers, first and second courses of fish.

Internal atmosphere: 5.5/6 bar

Carton: 6 bottles

Closing: Double-rolled cork with 2 washers

