



Rosé “Rosi Della Margherite” - Franciacorta - DOCG NV - Brut Rosé - Sparkling Wine

Denomination: Franciacorta DOCG

Varietal: Pinot Noir 100%

Vineyard: Gussago, “La Cudola” Province of Brescia

Altitude of Vineyard: 250 - 300m approx. above sea level.

Terroir: Calcareous - Argillaceous

Plant System: Spurred rope

Harvest: Second half of August with meticulous selection of the bunch before squeezing. The grapes are harvested by hand and put in little box of 17 kg each ready to be taken to the wine cellar.

Yield per Hectare: 70 ql/ha; 46 hl/ha

Alcohol Content: 13% Vol.

Vinification: The must obtained is then left in contact with its skins for 1 day in order to take out the rose color. After 8 months from grape harvest the wine is bottled together with selected yeasts and left in refinement for 24 months. Afterwards is the moment of the remouage, the disgorgement and the packaging.

Permanence on Yeasts: For a minimum of 24 months before pour off.

Atmospheres in the Bottle: Approx. 6 Atmospheres

Tasting Notes: A wine with a good structure and a strong taste given by the single Pinot Black grapes; it has a intense and tempting perfume of little red fruits that perfectly match with meat and fish dishes, especially shellfish.

Production: 3,500 bottles

Suggested serving temperature: 6 - 8°C. (42 - 46°F)



IMPORTED AND DISTRIBUTED BY

BOUTIQUE CELLAR SELECTIONS • NORWALK, CT 06851 • Phone: 203.984.5375 • Fax: 203.286.7287
BoutiqueCellarSelections.com