

PS
WINE

premium wine selection

Vini di Qualità



Franciacorta Brut Rosé

Castelveder

CLASSIFICATION	D.O.C.G.
TYPE	Sparkling
REGION	Lombardy
PROVINCE	Brescia
GRAPE VARIETY	Pinot Nero
TYPE OF FARMING	Conventional
HARVEST	Manual, end of August.

VINIFICATION

Short contact of the must with the skins; fermentation at controlled temperature in stainless steel tanks.

MATURATION

After the base wine maturation in stainless, the next step is bottling and *pris de mousse* in the bottle. The wine matures on the lees and then happens the disgorgement.

TASTING NOTES

Coppery pink color with pale salmon. The initial aromas of apple and red fruits evolves to cherry and wild strawberry while breathing. With age, aromas tend towards dark fruits like dark cherry, and blackberry.

The taste is fresh, soft and well balanced with an aftertaste of mineral and citrus. The finish is bright and long. The fine and smooth bubbles are due to a strict selection of the best grapes, a perfectly controlled temperature in the cellar and a very long ageing.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.