

MAROTTI CAMPI



SPUMANTE ROSATO BRUT METODO CHARMAT



TECHNICAL SPECIFICATIONS

Appellation: Spumante Brut Rosè

Production area: Morro d'Alba (AN) - ITALY

Grapes: Lacrima;

Soil: Mixed mostly clay

Exposition: South / South-East;

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 4.100 vines/hectare

Harvest: Early September, hand harvested in small crates

Vinification: Vinification of Lacrima grapes without the skins

Prise de mousse: Charmat method to preserve the freshness

Ageing: 6 months in bottle

WINE ANALYSIS

Alcohol: 12% vol.; **Total acid:** 7,20; **Ph:** 3,30; **Sugars:** 12 g/l

TASTING NOTES

Rose petal color. The mousse is soft, with violet reflections, fine perlage, medium intensity and persistent.

Bouquet of violets, wild roses and golden apples.

Dry, harmonious and fresh, with notes of blackcurrants and sweet almonds.

Serving temperature 12° C approx. with fried or roasted fish, with starters or as aperitif.