



Cà delle Rose

Classic Method Degorged 2021

Grape Variety: 50% Chardonnay, 25% Arneis, 25% Favorita

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot.

Yield: 100 Ql/Ha Crop thinning for higher quality.

Vinification: early harvest, crushing and destemming. Before being assembled and re-fermented in the bottle, the three musts are vinified separately.

Ageing: the wine spends 18 months in the bottle before disgorgement

Alcohol Content: 12.5 % Vol.

Serving Temperature: 8 - 10 °C

Food Pairings: first courses with fish and vegetables, seafood, risotto and cheeses.

