

# Rosé de Gris



**TYPE:** Rosé de Gris, Brut Nature

**Year:** 2020

**VINEYARD'S LOCATION:** Mantineaia

**DESIGNATION:** Varietal Quality Sparkling Wine

**GRAPE VARIETY:** Moschofilero 100%

**VINIFICATION:** After a careful manual harvest, the grapes were cooled down to a temperature of 5°C. The next day, 60% of the grapes were pressed without destemming, while the remaining was softly destemmed and left to macerate in the press in the presence of dry ice for colour extraction. The resulting musts were blended and after cold static sedimentation in stainless steel tanks, the must was fermented at a controlled temperature of 17°C for around 25 days. After 6 months of cellar ageing inside the stainless steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed 16 months in contact with its lees and was disgorged in July 2022.

#### **ANALYTICAL DATA:**

Alcohol Content - 13% Vol.

Total Acidity - 6,5 g/L

pH - 3,05

Res. Sugar - 1,82 g/L

**CELLARING POTENTIAL:** This wine can be served right after purchase, or stored for at least 24 months in a cool and dark place.

**DRINKING TEMPERATURE:** 8-10°C

**TASTING NOTES:** Of a bright onion peel colour and with a fine "perlage", our 2020 Rosé de Gris reveals a very strong and complex aromatic profile, with notes of bread, eucalyptus, mint and basil that elegantly accompany the aromas of red roses, grapefruit and fresh tomato. On the palate, it is gastronomical and refreshing, revealing a good acidity, a slightly tannic finish and a long aftertaste with flavours of sour cherries, grapefruit and orange peel.

**RECOMMENDED PAIRINGS:** Sushi, spaghetti with clams, fresh pasta with tomato sauce and basil, and grilled tiger prawns.

#### **PACKAGING:**

Single-bottle luxury packaging (size/weight):

270 x 150 x 90 mm / 2 kg

3-bottle packaging (size/weight):

400 x 270 x 90 mm / 5,1 kg

6-bottle packaging (size/weight):

332 x 270 x 181 mm / 9,9 kg

