

AZZ ARDÀ

Rosé - AGIORGITIKO



TYPE: Rosé, Brut Nature

Year: 2023

VINEYARD'S LOCATION: Gefyraki, Ancient Nemea

DESIGNATION: Organic Varietal Quality Sparkling Wine

GRAPE VARIETY: Agiorgitiko 100%

VINIFICATION: After a careful manual harvest, the grapes were cooled down to a temperature of 5°C. The next day, the press was loaded with 60% whole-bunch grapes and 40% destemmed grapes for a 12-hour maceration in the presence of dry ice for colour extraction. After cold static sedimentation in stainless steel tanks, the resulting must was fermented at a controlled temperature of 17°C for around 25 days. After months of cellar ageing inside the stainless-steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed for at least 24 months in contact with its lees.

ANALYTICAL DATA:

Alcohol Content – 12,5% Vol.

Total Acidity – 7,8 g/L

pH – 3,10

Res. Sugar – 0,62 g/L

DRINKING TEMPERATURE: 10-12°C

TASTING NOTES: Of a luminous rose-gold hue and a refined, persistent mousse, our Azzardà Rosé 2023 immediately captivates the eye. The nose reveals an expressive bouquet of stone fruits—peach at the forefront—interwoven with notes of raspberry and sour cherry, gently lifted by a touch of delicate brioche. On the palate, it is full and velvety, combining elegance with a vibrant freshness. Flavours of fresh strawberry take the lead, supported by subtle red fruit nuances and a soft, creamy texture. The finish is poised and refreshing, with a lingering impression of finesse and purity.

RECOMMENDED PAIRINGS: The Azzardà Rosé 2023 pairs beautifully with seafood and fish, charcuterie, light meats, Asian and fusion dishes, as well as with the refined flavors of Greek and Italian cuisine.

PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 9,9 kg

