

Ettore Germano

ROSANNA ROSE' EXTRA BRUT V.S.Q. METODO CLASSICO



VARIETY: Local historic variety

ALTITUDE: about 300/400 m.a.s.l.

EXPOSURE: South – South West

AVERAGE AGE OF VINEYARDS: 15 years

SOIL STRUCTURE: Limestone, marl with small percentage of sand

HARVEST PERIOD: Beginning of September

VINIFICATION

The grapes are hand harvested and put into small plastic baskets and brought to the cellar, where they will be immediately pressed in whole cluster in order to extract the color sufficient to have a light pink hue. Throughout this selection, only the highest quality must will be selected for this wine. The alcoholic fermentation for the base wine will take place in vertical stainless steel tanks. After which in the spring the base wine is assembled and the draft is made for the second fermentation to happen in the bottle. Aging in the bottle on the lees lasts about 18 months or more

TASTING NOTES

Color: light and bright pink color with a fine perlage
Nose: Explosive nose of red fruits and white flowers with a slight fragrance of freshly baked bread.
Palate: Fresh and full bodied, with a slight hint of tannin. On the finish reveals a sweetness that lingers over time.
Pairings: Perfect for an aperitivo with appetizers, Oysters, or cooked seafood dishes. Because of its wonderful structure can pair well with a pasta dishes, and red meats