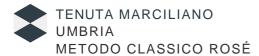
COTARFII A



SPARKLING WINE

GRAPES PINOT NERO PRODUCTION ZONE **MONTECCHIO** SURFACE OF THE VINEYARD 2 HA ALTITUDE OF THE VINEYARD 450 METRES ABOVE THE SEA **LEVEL** TYPE OF SOIL **CLAYEY** TRAINING SYSTEM SPUR CORDON **DENSITY OF VINES** 6.000 PER HA AVERAGE AGE OF VINES 5 YEARS



HARVEST TIME LAST WEEK OF AUGUST **ALCOHOLIC FERMENTATION** IN STAINLESS STEEL **MALOLACTIC FERMENTATION** PARTIALLY CARRIED OUT **AGEING** IN BOTTLE FOR 18 MONTHS ON YEASTS **ALCOHOLIC** 12,50% TOTAL ACIDITY 6,70 GR/LT PH 3,20

THE GRAPES AND THE VINEYARD

On the highest nearby our winery in Montecchio, at 450 mt above the sea level, we have been growing pinot noir grapes from which we get our Brut Rosé.

The special exposition and the quality of our vineyards give us the opportunity to obtain grapes with a perfect sugar-acidity balance that exalt the variety skills.

THE VINIFICATION

The grapes get a cold vinification and then a maceration on the skin for 36 hours in order to obtain the "onion skin" tinge together with the typical aroma of this varietal.

The wine achieved does a second fermentation in bottle and then is left in contact with yeasts for further 18 months.

THE WINE

The perlage results thin-light but very persistent. The perfume is reach with a rose petal and wild strawberries scent. The taste is fresh, good structure and thickness, sapid with a silky indulging final.