

# CONTINUUM

## IGT Spumante Rosè

### BRUT

#### VINIFICATION

Sparkling Rosé CONTINUUM is obtained from the vinification in pink, by the pressing of grapes Merlot and Petit Verdot followed by secondary fermentation in the autoclave following the technique of long Charmat.

The harvest is done at the end of September, the grapes are harvested in small boxes with a careful selection hand. The taste of the grapes and the analytical values allow us to choose the best time to bring in the harvest an excellent base for sparkling wine cellar.

The grapes are transported to the winery and destemmed, then through a soft pressing the must is obtained pinkish ready for fermentation.

After a possible clarification depending on the conditions of turbidity of the must, the process is triggered fermentation which will take place in about 15 days at a temperature between 16/18 degrees.

After a period of rest on the lees, the wine is ready for the second fermentation in autoclave for the duration of about 120 days with a subsequent on the lees before bottling.

#### TASTING NOTES

The color of this sparkling wine is a rose petal bright and intense on the nose is delicate and elegant with notes of blackcurrant red, wild strawberry, raspberry and pink grapefruit. The effervescence is fine and persistent.

The taste is very nice, excellent flavor balance with the alcohol.

Turns out to be a great product for the whole meal and an elegant companion for a perfect aperitif.

#### DATA SHEET

Classification: Sparkling Brut Rosé

Grapes: Merlot x Petit Verdot

Vineyard management: in organic farming

Vineyards: medium texture, a part clay and a part sandy, west facing. Training is spurred cordon.

Density is 6,500 vines per hectare

Age of the vineyard: 14 years

Alcohol: 12,5 % Vol, Pas Dosè

Serving temperature: 6-8 degrees

Produced bottles quantity: 4000

Ageing potential: drink well from February 2018

This wine matches well with “Sashimi of tuna, sea bass, red snapper”, “Tempura Fish”