

Rosé Spumante Brut



GRAPES: pinot noir 100%

PRODUCTION AREA: The Pinot Noir grapes come from the company's own vineyards.

VINE CULTIVATION: The training system is double overturned, the vineyards are positioned on a sedimentary type of soil rich in sands and limestone clays.

YIELD PER HECTARE: 135 quintals.

VINIFICATION: Soft pressing of the hand-picked and de-stemmed grapes, short maceration on the skins. Fermentation takes place in heat-conditioned steel tanks at a temperature of 15 – 18 ° C.

FORMATION OF BUBBLES: The “Charmat method” refermentation takes place in steel autoclaves at 15-18 ° C for 8-10 days, then the temperature is lowered to -4 ° C until bottling.

ORGANOLEPTIC PROPERTIES: Cherry pink color. Aromas of small red berries. Balanced and soft flavor, fine perlage.

AS AN ACCOMPANIMENT: Accompany based recipes of fish and shellfish. Excellent with delicate desserts.

SERVING TEMPERATURE: 6 – 8° C

STORAGE: It is recommended that the bottle is stored upright in a cool, dark environment.

ACIDITY: 5,6 g/l

ALCOHOL: 11 – 11,5% vol.

SUGAR: 17 g/l

PRESSURE: 4.6 – 5 atm

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