

# Rosé Spumante Extra Dry



**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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