



Rosamadre — Brut

Name Rosé Bernardi

Classification vino Spumante di qualità

Grape variety 70% Sangiovese 30% Chirac

TASTING NOTES —

Colour pale pink with a slight red hue. This wine has a fine and persistent perlage

Bouquet delicate and fruity, and slightly aromatic

Palate lively, fresh and elegant

Serving suggestions all food types especially pasta dishes, poultry and fish

Serving temperature 6-8°C

Alcohol content 12% vol

Total acidity 7 gr/l

Sugar content 12 gr/l

CHARACTERISTICS OF THE PRODUCTION AREA —

Location the hills of Collalto, Susegana

Height above sea level 90 m a.s.l.

Exposure South West

Soil type tends to be clayish

Vine density 4000 plants / hectare

VINIFICATION TECHNIQUE —

Harvesting method hand picked

Yield per hectare 10.000 kg

Harvest period 20th September - 10th October

Crushing process de-stemming and soft pressing

Fermentation temperature-controlled tanks

Fermentation length 10 days

Aging process autoclaves

Ageing period 30 days after secondary fermentation

Bottling March onwards

The bottles remain in the winery for 1 month after bottling

