



CORTE ADAMI

BRUT ROSE' SPARKLING WINE "ROSA CROINA"

Drops of essence, in rose colour



Vineyards: of property, located in the Eastern Valpolicella, 200m a.s.l.

Average age of the vines: 20 years

Plants per hectare: 3.000

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: 100% Corvina

Harvest: hand-picked in early September

Fermentation: Corvina grapes are collected at the beginning of September in order to have a good freshness and acidity from the beginning of the production process. Then the grapes are pressed very softly, remaining in contact with the peels, in absence of oxygen, for approx. 2 hours, in order to obtain the right eye-catching pink's note. The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of about 15° C and it lasts almost 15 days, to tone up and exalt the olfactive notes. It follows the second fermentation in closed tanks for about two months. After bottling, the sparkling wine remains in the bottle for one month before being sold.

Analytic data:

Alcoholic degree: 12,00% Vol.

Residual sugar: 10,00 gr/l

Total acidity: 6,50 gr/l

Description and characteristics: the elite of flavours and aromas join together in this Charmat Method sparkling wine with a modern style but an ancient soul. A unique interpretation of pure Corvina grapes. Slight rose in colour with a fine and persistent perlage. In the nose it is very elegant and fine with hints of raspberries, wild strawberries and roses. On the palate the freshness is well balanced with the alcohol content and residual sugar. Drinkable with a pleasant delicate finish.

Food pairings: fish-based appetizers, well-seasoned soups and pastas, white meat in casserole, various cold cuts.

Serving temperature: 6 - 8°C

Bottles produced: 3.000

Size: 750 ml