

amòr rosé



Classification: sparkling wine Rosè Extra Dry

Typology: charmat

Grapes: Syrah 100%

Number of bottles produced: 2.000

Area of production: Lazise (Verona - Italy)

Altitude: 200 meters above sea level

Vineyards: I Montioni, Tre Monti

Yield: 80 qls per hectare

Growing system: guyot

Planting rate: 6.500 vines per hectare

Soil typology: morainic hills

Harvest period: beginning of September, by hand and placed in small crates

Fermentation: Fermentation of the must at a temperature of 18/20°C
Subsequent malolactic fermentation in the tank

Ageing: sfour months on its own yeasts of the first fermentation at a temperature of 8°C

Draft: late December secondary fermentation at a temperature of 15°C

Bottling period: March

Alcohol percentage: 12,5% by vol.

Acidity: 6,7 g/l

PH: 3,07

Sugar: 12 g/l

Net dry extract: 22,5 g/l

ORGANOLEPTIC REPORT

Color: bright pink with fine and persistent perlage.

Bouquet: broad and intense aroma of notes of red fruit and raspberry.

Taste: fresh and tasty, in perfect balance between softness and acidity.

Serve at: 6-8°C

Enjoy with: excellent with cold cuts and aged cheeses, fish or white meat dishes.