

MONTALBERA®

CUVÉE ROSÉ

BRUT SPARKLING WINE

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

low trained Guyot system with 9-10 buds on the fruiting cane.

Grape variety:

100% Grignolino in pureness.

Vinification:

innovative rosè method, brief contact of must with marc (approx. 18 hours). Method sparkling Martinotti-Charmat. Innovative and exclusive wine on the vine Grignolino.

Ageing:

maturation in stainless steel tanks and subsequently in the bottle positioned vertically for at least 6 months.

Colour:

light pink that turns rose colored after the first 10-12 months in the bottle.

Nose:

floral and delicate with distinct aromas of strawberry pulp and raspberry.

Visual presentation:

Excellent "fizz" with good persistence of a delicate crown. Fine, persistent and non-stopping perlage.

Palate:

extremely fresh and dry, subtle and lingering, velvety.

Bottle:

Spumante campana 750 g - Limited edition - uvag color.

Closure:

Diam 30.5×48

Sizes available:

Bottle Magnum 1.50 L.
bottle 0.75 L.

ABV:

from 11.50 to 12.50 degrees according to year.

Total acidity:

6.2-6.4 g/L.

Residual sugar:

11-15 g/L.

Dry extract:

20-23 g/L.

