



GIOGAIA ROSE' SPUMANTE ROSATO

Genesis of the name: an italian word that means tiny mountain range.

Style: sparkling wine

Grape variety: Merlot and cabernet.

Soil profile: hilly, of moranic origin, heterogeneous, medium texture, mainly clayey, rocks absent, permeable.

Average Vineyard altitude: 150 metres

Vineyard yield: 10 tons

Climate: moderately continental, cold winters and very sunny, windy and never sultry summers.

Harvest: second half of september, exclusively by hand in baskets.

Vinification: white wine vinification with soft pressing of whole bunches, fermentation in steel tanks at controlled temperature.

Second fermentation: into stainless steel tank, aging for over 50 days

Alcohol percentage: 11.00%

Residual sugar: 14 g/l

Pressure: 4.30 bar

Serving temperature: 7-8 °C

Serving glass: wide sparkling wine glass, rosè wine glass.

Cellaring: store in a dry, ventilated place away from sources of light and heat.

TASTING NOTES

Presentation: light coral pink, tiny and very good bubbles.

Bouquet: mulberry blackberries, hints of wild strawberry, hawthorn, mineral hints with hints of walnut.

Taste: fresh and tasty with hints of blackberries, strawberries, lychees and violet.

Better paired with: aperitif snacks cheese, blue cheese, tuna steak, strawberry pancakes, homemade pie

Available sizes: 0,75

How to list: MONTESEL sparkling wine "GIOGAIA"