

CLASSIC METHOD BRUT NATURE ROSE' MARIA VITTORIA

Grape variety: Pinot Grigio

Type: Rosè Classic Method Brut Nature

Training system: Spurred cordon

Number of vines per hectare: 5000

Yield per strain: 1-1.2 kg

Harvest: in August

Vinification: After careful selection, the grapes are destemmed and softly pressed and the must obtained remains in contact with the skins in pre-fermentation cold skin maceration, for a time sufficient to confer chromatic and aromatic nuances that make this wine unique. After delicate pressing, the must carries out an initial fermentation in stainless steel containers at controlled temperatures.

After the draft, the wine will rest for a period of 50 months in the bottle, carrying out the second fermentation at a controlled and constant temperature, followed by riddling.

During disgorgement, the bottle will be filled with the same wine, therefore wine after wine, without any dosage in order to let the personality and typicality of the vintage shine through.

Disgorgement: at least 50 months undosed

Alcohol content: 12.5% vol

Color and appearance: compact rose gold color reminiscent of powder color, with very fine perlage.

Aroma: tense nose with hints of mandarin and hints of wild strawberry. Good complexity and finesse, hint of lavender and a pleasant one balsamic finish and white pepper.

Taste: in the mouth the Maria Vittoria Rosè Nature is dense with crunchy and full bubbles, but not at all intrusive. Hints of citrus with a fresh mineral finish, beautiful persistence and spectacular drinkability.

Pairing: it seems to have been created specifically for fried moeche, but fried fish could do it honour. Perfect with highly leavened pizzas, it prefers meat or fish tartare, filleted fish, shellfish crudités. Alone!

Service: serve at 6-8 °C in a slightly large glass.

Taste while listening: Amy Winehouse-Back to Black(live from Shepherd's Bush Empire London)

