

CASA GHELLER

ROSATO SPUMANTE

CLASSIFICATION
Sparkling wine V.S. Brut

PRODUCTION AREA
Areas dedicated to vine-growing in the north-eastern regions of Italy with marly soils of alluvial origin rich in subsoil.

GRAPE VARIETY
The base wine cuvée is made from various white and red grape varieties.

TRAINING
More or less extensive radiating or spindle systems.

HARVESTING PERIOD
End of August, beginning of September.

VINIFICATION
Whole white grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine.
The red grapes, after pressing, are put into tanks where a soft maceration for extraction of colour and a few tannins takes place at a controlled temperature of 22-23°C. At the same time the aroma is enhanced.

SECONDARY FERMENTATION
The white must and a small part of the red wine are mixed. The resulting cuvée with added yeast cultures selected by Casa Gheller is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After being left for at least two months in contact with the yeasts, the sparkling wine is ready for bottling.

DISTINCTIVE FEATURES
Light and bright rose colour. Fine and delicate perlage. Fruity and flowery bouquet with delicate notes of unripe golden apple and small mountain flowers. The flavour is dry, fresh and zesty, with a fruity and harmonious aftertaste.

SERVING SUGGESTIONS
Excellent as an aperitif. Ideal with fish especially with Livornese style fish.

SERVING TEMPERATURE
6-8°C

AVERAGE DATA
Alcohol content 11,5% vol
Sugar content 12 g/l
Acidity 5,8 g/l

