

ATHESIS BRUT ROSÉ METODO CLASSICO

ALTO ADIGE - SÜDTIROL DOC

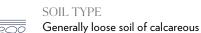






PRODUCTION ZONE Medium-high hills of Oltreadige and Bassa Atesina

ELEVATION 450 - 750 mt. a.s.l.





TRAINING SYSTEM Pergola and espalier

origin, substantial clay content and average levels of organic matter

PLANT DENSITY 3,000 - 3,500 plants per hectare (pergola) 5,000 - 6,000 espalier

HARVEST TIME Mid / late September



ALCOHOL VOLUME 12,50 % vol.

SERVING TEMP. 6 - 8 °C (42 - 46 °F)

Ð

RECOMMENDED GLASS Medium-sized tulip with narrow rim



AGEING POTENTIAL 4 / 5 years

BOX 6/1/1Bottles

> FORMAT 75 / 150 / 300 cl

TECHNICAL NOTES

The Pinot Nero grapes are vinified as a rosè wine, with short maceration on the skins and subsequent soft pressing. The Chardonnay grapes, which come from vineyards most suited to the production of sparkling wines, are also soft pressed. The two varieties are fermented separately at a controlled temperature of around 15 - 16 °C. In the year after harvest, once the cuvée has been formed and liqueur de tirage has been added, secondary bottle fermentation takes place at a cellar temperature of 11 - 12 °C. The wine then rests on its lees for an average of 2 months before being disgorged and released for sale.

TASTING NOTES

Pale pink in colour with peach reflections and small, long-lasting bubbles. On the nose there are fruity hints of raspberry and sweet spices all wrapped up in lovely yeasty notes. Dynamic yet refined on the palate with an elegant freshness and delicate creaminess which carry along its lingering scents of fruits of the forest and aromatic herbs.

FOOD PAIRINGS

An intriguing aperitif, it also makes a delicious companion to fish (especially pink-fleshed salmon, prawns and shrimp) and comes into its own as an accompaniment to elaborate seafood-based meals. A fascinating pairing to food from the Far East and other spicy cuisine.