



*Azienda Agricola
dal 1939*

Cà dei Frati®



Rosè Cuvée dei Frati

Brut Metodo Classico

The Cuvée Rosè is another jewel in the crown of our production. The idea for a pink sparkling wine arose at table, while thinking about the potential of the grapes already used in the production of the Rosa dei Frati. The Cuvée Rosè is obtained after a period of 24 months on the lees, during which the aroma and the taste become complex. It has very fine perlage and its colour, antique pink, immediately displays its potential. To the nose, it is extremely elegant with saline notes that leave room for hints of small red fruit and rose petal. Pleasant and tasty on the palate, the fruity flavours return and all the elegance is restated. Its perlage is delicate and caressing, the saline sensation and the freshness make this sparkling wine very easy to drink. It is suitable as an aperitif or as a masterful accompaniment for an entire meal. Recommended with fish-based dishes, even with elaborate preparation. Serve at a temperature of 8°- 9°.

Technical data

Vines used: Groppello, Marzemino, Sangiovese and Barbera

Soil composition: limestone – clay, limy and sandy

Cultivation system: Simple Guyot

Planting density: 2.30 x 0.70

Yield per hectare: 90 hundredweight

Vinification type: in steel with light contact during maceration

Malolactic fermentation: not carried out

Refinement and development: A minimum of 24 months on the lees, followed by 4 months in the bottle after disgorging.

Alcohol content: 13%

Total acidity: 6.50 g/L

Volatile acidity: 0.28 g/L

pH: 3.10

Dry extract: 20.5 g/L