

BERTÈ & CORDINI



CRUASÈ

Oltrepo Pavese Metodo Classico Pinot Nero Rosé DOCG

GRAPE VARIETAL:

Pinot Noir 100%.

AREA OF PRODUCTION:

Oltrepò Pavese (Southwest Lombardy).

SOIL:

mixed composition, calcareous-clayey.

VINEYARDS:

vineyards situated at 150-300 m asl, vertical shoot positioned, guyot pruning.

GRAPE YIELD AND WINE YIELD:

10 tons/ha e 60 hl/ha.

WINEMAKING:

the clusters undergo a light, very slow pressing to extract a rosé free-run juice. The alcoholic fermentation takes place with selected yeasts in temperature controlled stainless steel tanks at 17-19°C.

AGEING:

"Tirage" or second fermentation takes place in bottle followed by 18 months ageing on the yeast lees; after disgourging, it is given another three further months bottle ageing before release.

WINE DETAILS:

Alcohol: 12,5% by vol;
Residual sugar: 7 g/l
Total acidity: 7 g/l
Total dry extract: 20g/l
Ph: 3,20 Pressure: 6 bars

SWEETNESS LEVEL:

Brut.

TASTING NOTES:

Appearance: A soft, velvety mousse provides a long-lingering perlage of extremely fine bubbles. Colour: classic pink colour, brilliant.
Bouquet: intense and inviting, with an attractive fragrance of flowers: rose petals and fruits: strawberry, wild berry fruits together with nuances of yeasts and crusty bread. Palate: fresh, refined and very harmonious with a velvety body of great elegance.

SERVING TEMPERATURE:

8° C

SERVING SUGGESTIONS:

appreciated as an aperitif and also recommended throughout a meal. It will complement sea fish hors d'oeuvre, full-flavoured first courses and meat.

