

Rosa Mistica



NAME Rosa Mistica

WINE Spumante Brut *Blanc de Noirs*

PRODUCTION ZONE Capriano del Colle – Montenetto (BS)

CERTIFICATION I.M.C. undergoing organic conversion

GRAPE VARIETY Sangiovese and Barbera

YIELD 120 q/ha

VINE TRAINING Guyot

FIRST YEAR OF PRODUCTION 2011

ALCOHOL CONTENT 12% vol

IN THE COUNTRYSIDE The grapes are gathered by hand and laid in small boxes; the grapes are lightly pressed. The late phenology of the vines ensures that final ripening does not occur at the height of summer heat. The grapes are harvested at their technological maturity to best enhance acidity and to extract very little colour.

IN THE CELLAR The Sangiovese and Barbera grapes are vinified without the skins. The vinification takes place in steel vats at a controlled temperature for approximately 1 year, and then the wine ferments again in a pressure tank for 5 months.

IN THE GLASS Delicate straw yellow with green highlights and fine and persistent beading. Fresh fruity aromas. Fragrant, young, tangy and harmonious in flavour.

SERVING TEMPERATURE 6-8°C

SERVE WITH As an aperitif or with fish.

v. 02 | 2017

Viniplus
2011

Viniplus
2014



DETAILS THAT MAKE THE DIFFERENCE... The inspiration behind “Rosa Mistica” spumante is the traditional method, as opposed to the Charmat process (or Metodo Martinotti, as it is called in Italy), keeping all the malic acid in the grapes in order to maintain the freshness and tanginess of the wine as much as possible.

This explains why we don't stimulate the malolactic fermentation, which would lead to a breakdown of the malic acid into lactic acid, and prove too violent for a base with these properties. The method we use means that the wine's purity and fragrance over the years are based on the presence of malic acid, which lends a pleasing tanginess and a long and persistent length.

ONE MORE DETAIL... This wine's name has nothing to do with its colour. It is a tribute to a woman, the wife of the farmer who, at the beginning of the last century, tended lovingly to these fields. It is our tribute to a person who cultivated and loved these lands before us.