

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

FULVIO BEO ROSÉ METODO CLASSICO

Denomination: SPUMANTE METODO CLASSICO

THIS CLASSY WINE OF A CORAL PINK COLOR WITH TONES OF SALMON TINGES SHOWS ON THE NOSE OF SOFT FRUITS, CURRANTS, WILD STRAWBERRIES AND DELICATE ALMOND NOTES.



Grape Variety:

100% MOLINARA



Area of Production:

FIRST SELECTION GRAPES FROM CA' RUGATE'S OWN VINEYARDS IN MONTECCHIA DI CROSARA

Soil:

GRAVEL AND LIMESTONE.



Harvest:

BEGINNING OF SEPTEMBER.

Yield:

90 QUINTALS PER HECTARE.



Wine Making Process:

AFTER A SHORT MACERATION ON THE SKINS FOR 1-2 DAYS, THE FIRST FERMENTATION TAKES PLACE IN STAINLESS STEEL TANKS. THE FOLLOWING SPRING, THIS STILL WINE IS BOTTLED WITH AN ADDITION OF YEAST AND A SECOND FERMENTATION IN BOTTLE FOLLOWS, PRODUCING A FINE MOUSSE. THE WINE MATURES FOR 24 MONTHS WITH ITS YEAST LEES, GAINING FLAVOUR AND COMPLEXITY. IT IS THEN DISGORGED TO REMOVE THE SPENT YEAST AND LABELLED.



Food Pairings:

APERITIF WITH "CRUDIT È"; DISHES OF MEAT; IDEAL FOR: APPETIZER; FOR ALL DISHES



Alcohol:

12.5% CIRCA

Suggested initial serving temperature:

8°C



Production:

15.000 BOTTLES CIRCA

Bottle Size:

750 ML - 1500 ML - 3000 ML - 6000 ML