

OROROSA

BRUT ROSÈ VINO SPUMANTE



CLASSIFICATION

Spumante Rosé Brut, using the Charmat method of production

THE VINEYARDS OF THE NEPENTE

Grapes come from vineyards located on high hills 650m above sea level and cultivated on exfoliated granite soils. The peculiar microclimate conditions of this site and the soil profile allow for obtaining grapes with a high level of acidity and aromatic intensity. The Gujot vine training system and the careful agronomic management of vineyards allow for low returns per stump and hectare.

VINIFICATION AND REFINING

Grapes are harvested in small boxes during the coolest hours of the day and immediately pressed in order to preserve their varietal aromas. Harvesting takes place between the last 10 days of August and the first 10 days of September. The must is obtained by soft pressing the grapes in order to avoid excessive extraction in terms of colour and unripe tannins. The following second fermentation lasts for 70 days and is carried out at low temperature to facilitate the production of fermentative aromas and a fine and persistent perlage. This is followed by a slow refining on fine lees for 40 days.

BOTTLING AND STORAGE

Ororosa is bottled sterilised in a controlled atmosphere without oxygen. The overpressure deriving from the second fermentation is 5 atm. Store in a cool place and under ideal humidity conditions.

TASTING

Light rosé with bright peach tinges. Peach, rose and violet sensors accompanied by a sweet flavour of white pulp fruit. The soft and lingering foam has a fine and elegant perlage. The alcohol content is well balanced by a pleasant acid vein. Alcohol by volume: 12.50% vol. Serving temperature: 8 - 10 °C

FOOD COMBINATIONS

Versatile Spumante, excellent as an aperitif but also ideal to accompany fish dishes that are typical of Mediterranean cuisine.