



Segreto Sparkling Wine Rosé Dry

Production area: Lake Garda – Lazise – vineyard “Luisa”

Soil: sandy-loamy soil, with high stone contents

Grape growing system: simple pergola

Vine stocks per hectare: average 6000

Vine variety: Barbera 80%, Corvina 20%

Harvest time: middle September

Method of harvesting: hand-harvesting in large crates suitable for a delicate handling of the grapes.

Vinification: grapes are pressed within the day and the related juice is obtained. Induced alcoholic fermentation with selected yeasts and thermally controlled between 12°C and 14°C for two weeks. In spring, after cleaning decanting, the wine is transformed in sparkling thanks to a second fermentation in isobaric tanks. Isobaric bottling and bottle ageing of almost three months represent the last two steps before the consumption.

Tasting and gastronomic notes: captivating wine having an important character typical of its origin grapes. Nose and palate offer a combination of citrus fruit, flowers and balsamic hints. The bubble does not drown the wine character out, rather highlights it leading to a mint finish with a clean and fresh palate.

Ideal both as an aperitif and with risotto, sweet and salty snacks.

Alcohol content: 12,5 % Vol.

Consumption is recommended within 24 months following the harvest, wine to be served at 8°C in glasses with tapered bowl and closed rim. Store in cool and dark places.