

# CANTINE CROSIO



## 40 ROSE

### ROSÉ SPARKLING WINE METODO CLASSICO

This Metodo Classico takes origin from a particular terroir on which grows a noble red-skinned grape variety. It appears old rose coloured with copper sparkle. The fine and delicate perlage brings out notes of wild fruit, such as small red apples, sorb, currant and red peaches. The taste is fresh and flavourful and highlights the body of the wine with a final note of almonds that you will appreciate in every glass.

**Grape variety:** red-skinned grape

**Breeding system:** guyot

**Vineyard age:** 12-15 years

**Soil:** morainic, with graveled debris and sand

**Harvest:** by hand in crates

**Winemaking and aging:** cryomaceration of bunches for about 7 days in special rooms at 0°C. Crushing of the grapes and maceration in press for about 15 hours. Soft pressing followed by decantation of the must. Fermentation with selected yeasts in stainless steel tanks at a controlled temperature of 15°C. Aging on its lees in stainless steel tanks for 9-10 months with batonnage. Re-fermentation in bottle for the "prise de mousse" followed by 18-24 months aging on lees.

**Serving temperature:** 8-10°C

**Matching:** excellent with sea salad, seared octopus and tartare of salmon or tuna. Unforgettable with sushi. To try with hot arancini (rice croquettes) and pumpkin tortelli. An experience with Valle d'Aosta cutlet and pizzaiola style escalope.

