

ROSÉ

FRANCIACORTA D.O.C.G. Brut

Grapes: 100% Pinot Nero.

Area: unique microclimate of the southern part of the “Monte Orfano”. The terraced vineyards stretch for 24 hectares and surround Castello Bonomi at a height of 275 metres.

Careful selection of the grapes from 10 to 25 August with an average yield of 52 Hl. per hectare . The grapes are pressed gently to extract only the best must.

The Pinot Nero grapes are vinified with the cold maceration in order to keep the bouquet and the aromas of the wine.

In order to obtain the pink colour, the skins are separated from the must after 4/5 hours.

The must ferments in steel tanks for 8 months; then for the second fermentation it is added with selected active yeasts and with a small quantity of syrup (tirage) and it's bottled in the sparkling wine bottle. After 18/20 months the sparkling wine is disgorged;

with the pressure in the bottle the yeasts come out from the crown cap.

With this process, a part of the sparkling wine is lost and it is filled with the same cuvee (dosage). It follows a 6-months refinement in the bottle before the Rosé is released into the market.

Organoleptic characteristics:

Colour: brilliant pink colour with fine, lingering perlage.

Bouquet: scents of red fruits, notes of strawberry and yeasts.

Taste:

Nice, fresh, well-balanced, lingering and dry in the mouth.

Gastronomic matches:

Excellent throughout the meal, great with meat dishes.

Alcohol content: 12,5% Vol

Service temperature: 8-10° C.

Available size: 0,75 lit. and 1,5 lit



Gold Medal at
Mondial du
Pinot Noir,
2011

Wine Guides:

1 glass Gambero Rosso

3/5 grapes A.I.S Duemilavini

86/100 Veronelli


CASTELLO
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