



Prediomagno®

V.S.Q.

**BRUT ROSÉ**

MARTINOTTI METHOD



#### AREA OF PRODUCTION

The vineyard is located in the municipality of Montemagno at an altitude of 240 m above sea level on calcareous clayey soil with south-western exposure.

#### GRAPE VARIETY

100% Ruchè. Training system: Simple Guyot. Harvested by hand at the beginning of August.

#### VINIFICATION

The crated grapes are subject to manual selection, which allows only the best grapes to begin fermentation. Obtained only from free-run must, the fermentation takes place in temperature-controlled steel tanks.

#### AGEING

In temperature-controlled autoclaves for 6-7 months, then in the bottle, placed horizontally and kept at a controlled temperature.

#### DESCRIPTION

An intriguing wine with a pale pink colour, on the nose it presents hints of rose petals followed by very delicate and persistent aromas of white and red fruit. The taste is immediate and fruity with inviting hints of citrus. The perlage is fine and intense. A fresh wine with a tasty and pleasurable finale.

#### PAIRING

It can be described as a wine for a thousand occasions. Very popular as an aperitif and with light starters, it can also accompany fish or white meat dishes.

#### STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (under 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 2 years.

#### AVAILABLE FORMATS

0,75 L

#### SERVING TEMPERATURE

7-9 °C