



C O R T E F U S I A

ROSÉ

FRANCIACORTA D.O.C.G.

Alcohol: 12,5 % vol.

Acidity: 7 grams/liter.

Residual Sugar: 1,2 grams/liter.

Component grape varieties and percentages: 100% Pinot Nero.

Average annual production: 2300 bottles.

Vineyard location and exposure: In our estate vineyards in Cologne and Coccaglio.

Soil profile: Fluvioglacial soils of medium fertility, with medium-deep gravel-pebble mixture.

Training system: Spurred cordon.

Yield per hectare: 95 quintals of grapes/hectare = 55 hectolitres/hectare.

Harvest: Hand picking into small boxes (max 18 kg each), in the second week of August 2011.

Vinification: after the crusher-destemmer, maceration on the skins for about 4 hours, after which the grapes are gently pressed in a pneumatic press with, and the first and the second fraction are kept separate. After a 12-hour gravity settling at 13°C, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled in March, the liqueur di tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: The tiered-up bottles remain for 24 months before riddling. The sediment is consequently removed and the same wine is added as dosage to the bottles.

Tirage: March 2012.

Serving suggestions: Serve it at a temperature not over 10°C, taking care of putting the bottle into the ice-bucket, so that the temperature can fall to 6°-8°C.

It is a good accompaniment to all courses.

