

# 111 - Metodo Classico Rosè de Noir



## **Our idea of the classic method.**

100% Pinot Noir vinified in rosé. In the mouth it is fresh, elegant and persistent.



Pinot Nero



Antique pink and with a medium-fine perlage



The nose shows hints of red fruit including wild strawberries, pink lady apple and pink grapefruit, followed by a dark minerality of iron and graphite, light hints of bread crust and shellac.



In the mouth it is elegant and pleasant, very balanced thanks to the creaminess and softness of fruit and flowers that blend with the freshness and flavor of the mineral notes.

## **Vinification process**

Soft pressing of the grapes with separation of the must from the skins, alcoholic fermentation at a controlled temperature of 16-17 ° C until the sugars are exhausted, the base wine obtained is stored in steel tanks at 5 ° C until the following spring.

Subsequently, the base wine is added with yeast and sugar, bottled and capped with a crown cap. The bottles are kept horizontally for over 36 months in stacks, where the wine makes a slow and regular refermentation. After about 45 months from the harvest, through remuage and disgorgement, the sediments deposited in the bottle are eliminated, which is then topped up with the expedition liquer.

## **Food pairings**

Excellent as an aperitif, perfect with sushi and tempure.