

Rosé Brut Alto Mincio

I.G.T. (INDICAZIONE GEOGRAFICA TIPICA)

Variety: 100% Merlot.

Production zone: Garda; old vineyard of property planted in 1980 with personally selected vines. Located in Cattani estate at South side of Lake Garda. Sits at 190m above sea level.

Soil: Sandy-calcareous with clay (20%), exposure from the North to South.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 90 q/Ha of grapes.

Harvest time: Second decade of September.

Vinification: Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16° C for about 15 days in stainless steel tanks.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged for another 3 months the wine is kept for further 60 days in autoclave for become bubbly. Kept in the bottle for one month before release.

Bottling: First decade of the April.

Top: Agglomerated cork.

Sensory characteristics: Obtained from selected single-variety Merlot grapes. Peach color with bright highlights, recalls the scent of wild flowers, ripe fruit and citrus. Soft and fresh on the palate enhanced by a light fizz.

Serving temperature: 10/12° C.

Average life of Wine: Wine to consume within three years.

Food matches: As an aperitif, appetizers meat, delicate soups, boiled beef or chicken, soups, fish, cold cut or shellfish.

Analytical data:

Alcohol: 12% vol.

Total acidity: 5,60 g/l.

Ph: 3,30.

Net dry extract:: 23 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

