

LA MONTAGNETTA

Domenico Capello

INSOLITO

SPUMANTE BRUT ROSÉ

Appellation: Spumante Brut Rosé

Vineyards: village of Roatto, Montagnetta hill.
Village of San Paolo Solbrito, I Ronchi hill

Soil: medium-textured clays

Altitude: 250 meters

Harvesting: manually at the beginning of
September

Vinification: soft pressing of the whole bunches
without crushing. Exclusive use of free-run must,
fermentation of the clean must at 18°C and a
following aging on its fine lees for about 6 months.
Sparkling process in autoclave for about 6 months.

Organoleptic characteristics:

Colour: light pink cherry

Scent: floral, fruity, intense with important
strawberry notes

Taste: fresh, smooth with a light hazelnuts
aftertaste

Food pairing:

salami and pizza. Ideal for aperitif.

Serving temperature is 6 - 8 °C

