

ROUS

Rosé wine made with 100% Longanesi grapes fermented off the skins.

A native vine from the Ravenna plains, recognised and authorised since July 1999, that's made into Bursôn wine by members of the Bagnacavallo consortium, within the area defined by the wine's official regulations.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013



CLASSIC WAY, SERVED WITHOUT SHAKING

THE BOTTLE BEFORE OPENING: appearance is an inviting powder puff colour. Pleasingly bright, with a light perlage and lengthy beading. Intense notes of pomegranate and poppy on the nose with remarkable roast almond aromas.

Open and direct served the classic way.

A bold taste with definite saltiness, ideal with food. The bubbles lead to flavours of red fruits and wild strawberry.

Food pairings: crostini with extra virgin OLIVE OIL and Sichuan pepper.

SERVED WITH SUSPENDED YEASTS:

an elegant powder-puff appearance, an important nose with vermouth-style aromas and a sugary finish. Marasca cherry syrup notes with dried rose petals and strawberry. A dynamic and appealing nose. Occasional vegetal hints of cooked sage.

Appealing and pleasing on the palate too with a marked acidity; dynamic with saltiness balanced by the acidity. Co₂ aplenty and aromas beyond the bubbles characterised by a mix of roses for a full and enjoyable wine.

Food pairings: raw meat, tartare with egg yolk, scallop gratin with EVO oil.

SERVING TEMPERATURE: 8° - 10° C

PRODUCTION AREA: Fusignano – Ravenna flat terrain, medium-textured clay soil

TOTAL RESIDUAL SUGAR: 3 g / litre

VARIETIES: 100% Longanesi

SURFACE AREA OF VINES: 8 hectares

TRAINING SYSTEM: spurred cordon

VINE DENSITY: 3,000 / Hectare

YEAR PLANTED: 2002

AGEING: 10 months second fermentation in bottle