



Baglietti Spumante Rosato Extra Dry No.7



Grape variety

cultivar suitable for sparkling wine.

Origin

Italy

Winemaking

the grapes selected for this Extra Dry Organic Spumante Rosato are harvested and vinified, fermented in stainless steel tanks at a controlled temperature of 16-18°C. After fermentation the decanting is carried out and the storage temperature is brought to 6-8°C. At the beginning of December, our winemakers define the Cuvée which will then be placed in an autoclave for these secondary fermentation during the year. Once the refermentation is over, the temperature of our Organic Extra Dry Rosé Spumante is brought to 0°C to halt further fermentation and to obtain tartaric stability. During this period, the yeasts deposited on the bottom of the autoclave are periodically placed in suspension and after about one month after the secondary fermentation, the sparkling wine is filtered and prepared for isobaric bottling.

Colour

intriguing pink tones with delicate salmon nuances, fine and prolonged perlage in the glass.

Bouquet

to the nose it presents elegant floral notes followed by sensations of small red fruits.

Flavour

excellent initial impact, pleasant sensation thanks to the presence of carbon dioxide well amalgamated with the acidity and sugars present, well balanced for the duration in the mouth. Interesting persistence and final sensation.

Alcohol content 11% vol.

Optimal serving temperature 4-6° C

Gastronomic matches

excellent as an aperitif, perfect accompaniment to crudité, marinated fish and shellfish, it also goes well with raw ham.