

NOTE D'AGOSTO

VSQ Rosè Pinot Noir Metodo Classico

Vineyards:

"Note d'Agosto" is produced by vineyards located on the hills exposed to the sun at an altitude that goes from 250 to 300 meters on the level of the sea.

Wine-making

It's produced only in the good harvests.

The grapes are picked in boxes of 18 kg and only the first squeezing out is kept.

A short maceration is made (3/4 hours) on the peels to get the typical rosè color. The wine remains on the subtle dregs until the moment of the forced draft.

Ripening:

The bottles piled up remain in contact with the yeasts before the "remouage". Then, the bottles are opened out and dosed with the same wine.

Sensorial characteristics

It's strong to the sense of smell with a soft fruits, balsamic herbs and star currant's scent. In the mouth it's balanced and with a good sourness and persistence.

Food-matching: All meal wine

Service temperature: 6°- 8°

Grapes: Pinot Noir 100%

Upbringing: guyot

It contains sulfites

Customers are advised that the aforementioned sheet is exclusively informative and does not bind the characteristics of the product, which could be different from vintage to vintage, depending on the seasonality of the grapes.

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