

ROSÉ SPUMANTE BRUT MILLESIMATO

GRAPE VARIETY OR BLEND

70% Merlot, 20% Pinot Grigio, 10% Pinot Noir.

TERROIR AND CLIMATE

The grapes for our David rosé are harvested from family-owned vineyards located at the foot of the "Colli Asolani" hills (within the province of Treviso, Veneto). The vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand.



YIELD

150 q/Ha. Estimated yield per plant: 6 kg.

HARVEST DATE

Late August.

WINEMAKING

The destemmed grapes are loaded into our press for soft pressing and allowed a very short skin contact. Primary fermentation takes place in stainless steel tanks, at low-temperature to improve aroma retention. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. Bubbles are developed through a "long" Charmat method. Differing from the traditional Charmat for the duration of the process, the long Charmat provides for a refermentation and a subsequent aging in the autoclave. Our rosé David, once the secondary fermentation is complete, rests for about 120 days in a tank equipped with screw agitators that regularly shake and mix the sediments. This process allows the wine to achieve complexity and body and to develop rich aromas thanks to the contact with the lees. After a final three-stage filtration, David rosé is bottled under pressure to preserve the bubbles, using our state-of-the-art bottling line.

STORAGE

Can be enjoyed within 24 months of purchase. Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 10,5% vol
Residual sugar: 6 g/l
Total acidity: 5,8‰

Dry extract: 15‰
Pressure: 5 bar.

TASTING NOTES

A delicately coloured 'onion skin' rose with a generous bead of tiny and persistent bubbles. Delicate nose with hints of grapefruit and ripe wild berries along with a touch of bread crust given by the contact with the lees, with those subtle complexities showing beautifully. Well balanced and refreshing on the palate. A fascinating style, very dry and authoritative, but it shimmers with edgy freshness and acidity in the finish.

FOOD PAIRING

This elegant rosé sparkler is excellent as an aperitif, from informal to special occasions. It offers a food-friendly personality that would pair beautifully with seafood. Try it with oysters or sashimi.

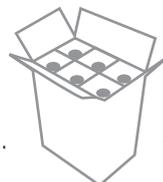
SERVING TEMPERATURE

6 - 8 °C

PACKAGING



0,75 L.



6 bottles

