



V23038075

Pinot Nero Spumante Brut Rosé - cl 75

Bottega Rose Gold is a Brut rosé sparkling wine obtained through vinification of Pinot Nero grapes.



Production Area: Lombardy, Italy

Vine: Pinot Nero

Plants per Hectare: 4500

Training System: Guyot, Spur-pruned Cordon

Harvest Period: End of August - First day of September

Yield per Hectare: 70-80 q/Ha

Characteristics:

Production Area

- > On the right bank of the Po river in the south of Lombardy region, extends a land of gently sloping hills characterized by extremely favourable climatic and geomorphological conditions for growing grapes.
- > It has a temperate climate with high temperature range, dry in the winter and breezy in the summer.
- > The soil is sedimentary with marl made up of equal parts of limestone and clay.

Production Process

- > The grapes are hand-picked and destemmed. The must is left in contact with the skins for 24 hours at 5 °C. The cold maceration favors the extraction of color substances and the primary aromas of the grapes.
- > The must is separated from the skins using soft pressing. The fermentation takes place at a controlled temperature of 18 °C.
- > The base wine undergoes a second fermentation according to the Martinotti method, in cuve close at 14 °C with the addition of selected yeasts. The wine is left in contact with the lees and finally is filtered and bottled.
- > Before being put on the market, it is left in the cellar until it re-establishes its balance which has been momentarily lost during the slightly stressing phase of the bottling.





Organoleptic Characteristics:

Color and Appearance: Brilliant, subtle pink color, fine and persistent perlage.

Bouquet: Intense, elegant, complex, characterized by floral and fruity notes, mainly mixed berries, currants and wild strawberries.

Taste: Fresh, delicate, soft, structured, with balanced acidity and a pleasant and persistent aftertaste.

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 10-12

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif, thanks to its versatility it is an excellent wine for the whole meal. It goes very well with legume dishes, rice or quinoa salads with seasonal vegetables. In particular, it goes well with tasty risottos with vegetables, savoury pies, chickpea hummus with crudité, roasted or sautéed vegetables with soy sauce and sesame, and borlotti or cannellini bean salads. It is also a pleasant after-dinner.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Sizes Available: 18,7 cl; 20 cl; 75 cl; 150 cl; 300 cl.

Awards



Gold Medal - Summer Days category, Glass of Bubbly Magazine - UK (2021)

87/100 points Mundusvini, The Grand International Wine Award (2020)

Silver Medal - Korea Wine Challenge - KR (2019)

Bronze Medal - DWWA Decanter World Wine Awards - UK (2019)

Bronze Medal - The Asian Rosé Masters - HK (2018)

Gold Medal - Sakura Japan Women's Wine Awards - JP (2018)

88/100 points - James Suckling.com USA (2018)

Bronze Medal - IWSC International Wine & Spirit Competition - UK (2017)

Commended - DWWA Decanter World Wine Awards - UK (2017)

Bronze Medal - IWC International Wine Challenge - UK (2017)

Silver Medal - Sakura Awards Japan (2017)

Bronze Medal - The Global Pinot Noir Masters - UK (2017)

Silver Medal - Cathay Pacific Hong Kong International Wine and Spirit Competition - HK (2016)

Bronze Medal - China Wine & Spirits Awards - HK (2016)

Gold Medal - Sakura Awards Japan (2016)

Bronze Medal - The Global Pinot Noir Master The Drinks Business - UK (2016)

Bronze Medal - Cathay Pacific Hong Kong International Wine and Spirit Competition - HK (2015)

2 Stars - Bellavita Awards - UK (2015)

Silver Medal - Sakura Japan Women's Wine Award - Japan (2015)

Silver Medal - The Global Rosé Masters, Drink Business - UK (2014)

Bronze Award - International Wine & Spirit Competition - UK (2013)