



CASA BOTTEGA 'S' ROSÉ BRUT SPARKLING WINE



V13072075

Pinot Nero Rosé Brut Sparkling Wine - cl 75

Casa Bottega 'S' Rosé, is a brut sparkling wine obtained from the rosé vinification of Pinot Nero grapes cultivated in the Oltrepò Pavese. It is a product that expresses the typicality of the vine species from which it originates, and the care and attention afforded to the various details - from the grape to the wine - which have forever set Bottega apart. It is also the synthesis of the Bottega family's wine-making history, one that spans four centuries, beginning when the family's ancestors first began cultivating the vines as tenant farmers, until today, with the production and sale of wines appreciated and requested worldwide. The traditionally shaped bottle helps to underline its history, worth, and quality.

Production Area: Lombardy - Italy

Vine: Pinot Nero

Plants per Hectare: 4500

Training system: Pruned-spur cordon-trained, Guyot

Harvest: Late August - Early September

Yield per Hectare: 7-8 t/Ha

Characteristics:

Production Area

- > This land of rolling hills stretches beyond the right bank of the Po, in the southern area of the province of Pavia, along the border with Piedmont and Emilia Romagna, characterised by climatic and geomorphological conditions extremely favourable to grape growing, in particular the Pinot Nero variety.
- > The climate is moderate with high temperature variations due to the updrafts of the nearby mountain areas, dry in winter and breezy in summer.
- > The land consists in sedimentary soil with marlstone made of equal quantities of limestone and silt.

Production Process

The grapes used for the production of this wine are harvested early so as to preserve the necessary acidity in order to best express their typical and elegant aromatic notes. After destemming, the grapes are cold macerated with the must, which is left in contact with the skins at low temperature to allow extraction:

- > of the colouring substances;
- > of the grape's primary aromas found in the inner part of the skin (facilitated by the cold, which causes the cell membranes to break);
- > of mannoproteins and polysaccharides in general.
- > The low temperature stops the onset of fermentation and also allows a lesser extraction of tannins and polyphenols, which would otherwise give the wine a bitter taste and make it more astringent.
- > The rosé must is then separated from the skins by means of soft pressing and is made to ferment at a controlled temperature.
- > In line with the Martinotti method, the second fermentation takes place in an autoclave at a temperature maintained at around 14-15 °C, so as to preserve the fragrance and aromas typical of the original grapes. The wine is then left in contact with the lees and finally filtered and bottled.
- > Before being released in the market, it is left to settle in the bottle in order that the various components regain their balance.





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Organoleptic Characteristics:

Color and Appearance: Brilliant, soft pink colour, fine and persistent perlage.

Bouquet: Intense, complex, elegant, characterised by floral hints and fruity notes, in particular berries, specifically currents and wild strawberries.

Taste: Fresh, delicate, velvety and with an excellent structure; round body in balance with acidity, with good retro-olfactory persistence.

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 and throughout the meal, it goes particularly well with vegan, vegetarian and seafood-based meals (sushi, shellfish and crudità) but also with white meat and all types of cheeses. Pleasant, finally, as an after-dinner wine.

Enjoy it within: 18 months.



Recommended Glass: Flute.