

Rose' Evola Brut



Type of wine:	Rosè
Training system:	Double-arched cane and Guyot
Harvest:	Grapes are harvested by hand at the end of September.
Vinification:	Selected grapes are carefully vinified; first cold maceration takes place for about 8 hours and then a soft pressing. The run juice obtained is left to ferment in stainless steel at a controlled temperature of about 13° for 8 months. The sparkling process (through the Martinotti-Charmat method, in the autoclave) takes place in the springtime at a constant temperature of between 12° and 13°. The fining period on the yeasts lasts at least 6 months.
Acidity:	5.8 g/l
Alcohol:	12 % volume
Colour:	Coral pink colour.
Nose-palate symmetry notes:	On the nose it opens with fresh and floral notes and a delicate hint of wild strawberries.
Serving Temperature:	Best served at a temperature of 8 - 10 °C.
Food and wine pairing:	Perfect as a classic aperitif, goes well with fish starters and salami, excellent with creamed vegetable soups, and also with baked fish.