

# LA SABBIONA



## BELLA VITA

**Classification:** Rosé

**Type of grapes:** Centesimino

**Classification of the wine:** dry rosé sparkling wine

**Yield per hectare:** 90 q.li

**Altitude of the vineyard:** 100 m.

**Training system:** Guyot

**Plant density:** 3.400 vines per hectare

**Harvest time:** beginning of September

**Vinification:** grapes destemming and crushing, maceration on the skins at low temperature for 12-16 hours. The process goes on with soft pressing of the grapes, inoculation with selected yeast strains for controlled must fermentation at very low temperature and static decantation. Sparkling wine is produced through the Charmat method 3 months in contact with the yeasts in tank.

**Duration of fermentation:** 15-20 days

**Bottling time:** May

**Alcoholic content:** 12.5 % vol.

**Colour:** light pink with a fine and persistent perlage

**Nose:** Fruity aromas of wild strawberry and light flowery notes of wild rose

**Tasting notes:** to palate its taste is tangy, pleasant, with good freshness, final taste which reminds of butter, hazelnut and exotic fruit. Good structure.

**Serving temperature:** 7-8° C

**Food matches:** ideal to Culatello di Zibello, as appetizer, but also with a main course of fish.

