

LA SABBIONA



Bella Vita



Type: Rose

Grape variety: Centesimino

Denomination: Brut Rosè sparkling wine

Yield per hectare: 140 q

Altitude of the vineyard: 100 m

Training system: Guyot

Planting density: 3400 plants per hectare

Type of cultivation: SQNPI certified integrated pest management with low environmental impact

Harvest period: Early September

Vinification: Crushing-destemming with 12-16 hour maceration on the skins at low temperature, followed by soft pressing of the grapes, static decantation of the must, fermentation at very low controlled temperatures, followed by long refermentation in an autoclave with the Charmat method.

Fermentation duration: 15-20 days

Bottling period: March

Alcohol content: 12% vol.

Aging capacity: wine to be drunk in one vintage or for 1 to 2 years

Colour: pale pink, with a beautiful, fine and persistent perlage

Smell: Intense with fruity hints of wild strawberry and delicate rose aromas

Taste: Pleasantly fresh and soft with a good flavor. It has a fair structure and on the palate on the finish you can perceive a fragrance of hazelnut and light exotic fruits.

Ideal serving temperature: 7-8°C

Pairings: excellent with culatello di Zibello, indicated as an aperitif but also throughout the meal with fish-based dishes

Bottle sizes available: 0.75 liters – 1.50 litres