

'BOTTINUS' METODO CLASSICO

Spumante Brut Rosè Riviera del Garda Classico D.O.C.



CANTINA
BOTTENAGO

GRAPE VARIETY:	Groppello, Barbera, Sangiovese, Marzemino, Pinot Nero.
PRODUCTION ZONE:	The vineyards for sparkling wine production are located in the municipality of Polpenazze del Garda, in the stunning Bottenago valley.
TRAINING SYSTEM:	Guyot.
YIELD PER VINE:	2,5 Kg
VINE DENSITY:	4,500 vines/ha.
YIELD:	11 tonnes/ha.
HARVEST:	By hand in small crates early in the day.
WINE MAKING:	Produced using the rosé method of brief on-the-skins-maceration for a blend of Groppello, Marzemino, Sangiovese, Barbera and Pinot Nero, followed by bottle refermentation at controlled temperature with sugars and inoculated yeasts. At least 12 months ageing on the lees.



COLOUR: PALE PINK. FINE, LINGERING PERLAGE.



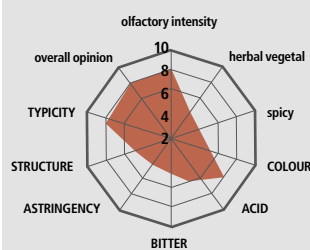
AROMA: DELICATE PEACH AND ALMOND HINTS WITH YEASTY NOTES TO THE FORE.



FLAVOUR: TANGY AND CARESSING WITH NICELY PERSISTENT ACIDITY.



Sensory scheme



The diagram above is solely for indicative purpose.



Seafood cocktails, fish carpaccio, shellfish.

FOOD PAIRING



4-6°C

SERVING TEMPERATURE

ALCOOL VOL.: 12,0

RESIDUAL SUGAR: 6,7 g/l

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