

FAMIGLIA OLIVINI

VIGNAIUOLI DAL 1970

Garda Rosé Doc Brut Metodo Classico

Famiglia Olivini

Wine obtained from the rosé vinification of Riviera del Garda classico chiacetto grapes, with particular focus on the percentage of the varieties that constitute it and on the harvest period. After resting on the yeasts in the bottle for at least 36 months, the wine is of soft rosé colour, with floral scents and remarkable body.

denomination of origin:

D.O.C. Metodo Classico

grape variety:

Groppello, Barbera, Sangiovese, Marzemino

yeld per hectare:

90 - 100 quintals

winemaking:

Manual collection in boxes, soft pressing of whole grapes, alcoholic fermentation carried out by selected yeasts at controlled temperature.

sparkle procedure:

Re-fermentation in bottle and later stay on the yeast for at least 36 months. Manual degorgement through the freezing of bottle neck and dosage of wine-based liquor.

chemical analysis:

Alcoholic content 12,5% by volume; Total acidity 6,8 g/l; Residual sugars 9,0 g/l.

organoleptic analysis:

Light Rosè in colour, fi ne perlage, intense heavenly aromas of rose and honey, fresh taste, rich and full-bodied.

combinations:

Ideal as aperitif, perfect companion for fish dishes, pleasant with prawn crudités.

