

AVERAGE VALUES PER 100 ml	
ENERGY	72 Kcal 301 KJ
FATS	< 0,1 g
of which saturated fatty acids	< 0,1 g
CARBOHYDRATES	0,7 g
of which sugars	0,7 g
PROTEINS	0 g
SALT	0 g

INGREDIENTS LIST
GRAPES
ORGANIC CRYSTALLISED RECTIFIED CONCENTRATED MUST
ORGANIC YEASTS AND MANNOPROTEINS
PRESERVATIVES AND ANTIOXIDANTS: POTASSIUM METABISULPHITE
STABILISING AGENTS: YEAST MANNOPROTEINS
CITRIC ACID

BOTTLED IN PROTECTIVE ATMOSPHERE

R O S È

MARCHE ROSATO IGP

ORGANIC WINE

BOTTLES
750 ml

CARTON
6 Bottles

An organic sparkling wine that dances gracefully and decisively on the palate

TYPE	Brut Rosé Sparkling Wine
APPELLATION	Marche Rosato IGP quality sparkling wine
VINTAGE	2023
GRAPES	100% Sangiovese grapes
TYPE OF CULTIVATION	Certified organic
AREA OF PRODUCTION	Pesaro
SLOPE	Hilly
ELEVATION	200m a.s.l.
EXPOSURE	South
SOIL TYPE	medium texture, tending to calcareous
PLANTING DENSITY	3300 vines/ha
PLANTING AGE	9 years
VINE TRAINING SYSTEM	Guyot
HARVEST	by hand into small 20 kg crates, carried out at the end of August/beginning of September, with a selection of the best bunches on the vine.
VINIFICATION	gentle cold pressing of the whole bunches until the desired colour is obtained; cold static decantation and alcoholic fermentation in steel at a controlled temperature [14 °C] using selected organic yeasts.
AGEING	re-fermentation in stainless steel autoclaves based on the Charmat Method [or Martinotti Method], with a three-month rest on its own yeasts.
ALCOHOL	12,5 % vol.
RESIDUAL SUGARS	7 g/L



HOW TO SERVE AND PAIR IT

With its freshness and fine, lively bubbles, it is ideal during an aperitif. However, thanks to the intriguing sapidity and structure that Sangiovese gives it, it pleasantly accompanies fish (shellfish and salmon) and charcuterie starters, fried fish or battered vegetables, first courses and soups of the Marche tradition and fresh cheeses.

ON SIGHT

Pale pink.

AROMA

Immediate sapid and mineral sensations that give way to floral notes of violet, dog rose and hibiscus, followed by hints of small red fruits such as wild strawberries and currants, followed by cherry and pomegranate. Intense and complex aromas that pleasantly change in the glass.

FLAVOUR

The perlage is fine and persistent, creamy with a light mousse; the sip is dry, fresh and flowing, well supported by a tantalising acidity and sapidity. The palate is balanced and structured with hints of crisp red fruit, the finish is intense and long.

SERVING TEMPERATURE

Ideal at 6-8 °C

