



SEMI CROMA

SPARKLING ROSÉ WINE

Spumante Brut

2020

Collection Wines in Showcase: through the interpretation of the terroir, we produce wines with a strong personality, made with traditional grapes.

*Charming and unique sparkling rosé, its delicate bubbles will refresh your classy toasts.
It pairs well with seafood dishes and fine desserts.*



GRAPE VARIETY: 70% Malvasia Rosa, 30% Chardonnay

TERROIR: the vineyard is located in Albareto, in the district of Ziano Piacentino (Piacenza). Vines of Malvasia Rosa were obtained by mass selection, the plantation dates back to 1995 and it is placed on a hillside with a gradient of 15%. The plot has a clay soil, it is 200 m above the sea level and it is facing North-East. Vines are trained using the espalier technique and pruned by the Guyot system with a planting pattern of 2.5 x 1.2 m. Planting density is 3300 vines/ha and the yearly yield per hectare is 8000 kg. Malvasia Rosa is a rare genetic mutation of Malvasia di Candia Aromatica which is produced only by 3 wineries in the world.

HARVEST AND VINIFICATION: at the end of August grapes are carefully selected and hand-picked in small boxes. The whole bunches are softly pressed, using the system Inertys. The yield of the free-run juice is 50%. Foam formation takes place during the first fermentation phase in steel tanks, by adding selected yeasts and at a temperature between 16°-18 °C. This wine completes its maturation staying 3 months on the yeasts.

REFINEMENT: 1 month in the bottle

ALCOHOL CONTENT: 12% vol

RESIDUAL SUGAR: 2.4 g/l

TOTAL ACIDITY: 6.6 g/l in tartaric acid

CARBON DIOXIDE PRESSURE (20° C): 5.6 atm

COLOUR: bright salmon.

EFFERVESCENCE: fine and delicate perlage.

NOSE: elegant bouquet; floral notes of Damask rose and fruity aromas of lychee and redcurrant.

PALATE: fresh and elegant, it invites you to take another sip.

FOOD PAIRING: perfect as an aperitif, it goes well with seafood dishes and it may surprise you with fine desserts.

RECOMMENDED GLASS: flute goblet; to be served at 8°-10° C.

FIRST VINTAGE: 2018

PACKAGING: 750 ml champagne bottle, 6 per case and gift box.

PRODUCTION: 2500 bottles/year (750 ml).

AWARDS AND SCORES

2019: bronze medal at [International Wine and Spirit Competition](#) and 4 roses (85-92/100) in the Guide *Rosa Rosati Rosè - La Guida al Bere Rosa*.

2020: 89 points (2018 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni.

2021: 88 points (2019 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni and red [The WineHunter Award](#) (2020 vintage).

2022: bronze medal at [Decanter World Wine Awards](#).

