

ARTWINERY

ARTWINE 36 ROSE BRUT SPARKLING WINE 2015

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ARTISTRY IN A BOTTLE:

Crafted 236 feet underground in the world's deepest sparkling winery and fermented in the bottle for 36 months, this Rose Brut dazzles with bright, multifaceted aromas of berries and light mineral finish.

MOSE:

Bright, multifaceted aroma with tones of raspberry and blackberry, light mineral, and floral notes.

PAIRINGS:

Serve with shellfish, smoked salmon, and fine cheeses.

COLOR:

Copper-pink with glitter.

TASTE:

Fresh, harmonious, complex, balanced with tones of aging and an exquisite, long berry finish.

THE WINE:

From start to finish this fine wine is crafted 236 feet underground in constant temperatures of 57-59°F using the same natural techniques practiced for over 300 years in Champagne, France. The juice from the grapes is extricated under the weight of the grapes themselves with little skin contact. Primary fermentation in tanks creates a dry wine without sugars, allowing the selection of the best blends. During the next 40 - 50 days, active secondary fermentation takes place in the bottle, and the wine is naturally saturated with carbon dioxide. Further aging in the bottle for at least 36 months occurs on yeast lees, allowing the wine to acquire its multifaceted bouquet and full palate.





36 months.

O THE LOCATION:

Grapes are grown in vineyards along the northern shore of the Black Sea, snuggled between the lush Danube and Dniester River basins. The fertile black earth soil along the gentle elevation gain is a combination of sand, silt, and clay. Grapes experience moderate water stress.

GRAPES:

Blend of Pinot Noir (89%), Cabernet Sauvignon (11%).

PH/TA: 3.1 / 5.9 g/l

ABV: 12%

SUGARS: 11.2 g/l

SULFITES: less than 100 ppm

FERMENTATION:

Secondary fermentation in the bottle

BOTTLES PRODUCED:

12.000

IMPORTED BY:

Saperavi USA, LLC 401-205-3300

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