

Questo spumante nasce da un progetto chiamato 555 corrispondente all'altitudine SLM in cui è situata la nostra Cantina, la più alta dell'intero territorio. La vendemmia è rigorosamente manuale in cassette da 6kg per assicurare la pressatura di uve perfettamente intatte. Una volta terminato il riempimento della pressa, viene abbassata la temperatura ed inertizzato l'ambiente. Il giorno successivo si procede con la pressatura e viene innescata la fermentazione. La formazione del perlage avviene secondo l'innovativo metodo del Charmat lungo in autoclave ed una volta terminato, il vino affina 6 mesi sui lieviti che donano morbidezza e profumo allo spumante. I delicati sentori di frutta rossa matura che ricordano il ribes e la pesca lo rendono perfetto per aperitivi e piatti a base di pesce.

This sparkling wine was born from a project called 555 which corresponds to the altitude above sea level in which our Cantina is situated, the highest in the whole territory.

The harvest is strictly manual in 6kg cases to ensure the pressing of perfectly intact grapes.

Once the filling of the pressing machine is finished, the temperature is lowered and the environment inerted.

The day after, we proceed with pressing and the fermentation process is triggered.

The formation of perlage is due to the innovative method of long Charmat in autoclave and, once finished, the wine is aged 6 months on the yeasts which give to the sparkling wine a kind of softness and aroma.

The delicate scents of ripe red fruit reminiscent of black currant and peach make it perfect for aperitifs and fish dishes.

This pink wine has a pleasantly soft and delicate scented structure. The scents of 555 Sparkling Rosé Wine are in fact those of ripe red fruit, currant, and peach. It has a refined pink pearl color, that contributes to its elegance and fullness to the palate.

Oenological practice: Strictly hand-harvested, placed in 6 kg trunks to enable the crushing of perfectly intact grapes.. Once the press has been filled, the temperature is lowered and the environment is inert; the next day we proceed with pressing and fermentation is triggered.

The perlage is formed using the innovative long Charmat method, which is autoclaved and when finished, the wine matures for 6 months on the yeasts that give softness and aroma to the sparkling wine.

Tasting notes: Pink color tending to the pearl. The nose is delicate with hints of ripe red fruit reminiscent of currant and peach. Elegant and full taste.

Food pairings: Remarkable pairing with every kind of aperitif and fish dishes.

Temperature suggested: 6°C

Alcohol: 12% Vol

