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## METODO CLASSICO BRUT GARDA ROSÉ D.O.C.

**Classification:** D.O.C. Metodo Classico

**Grape Variety:** Groppello, Barbera, Sangiovese, Marzemino

**Yield:** 90-100/hectare

**Vinification and Maturing:** Wine obtained from the rosé vinification of Garda classico charetto grapes, with particular focus on the percentage of the varieties that constitute it and on the harvest period. Manual collection in boxes, soft pressing of whole grapes, alcoholic fermentation carried out by selected yeasts at controlled temperature. After resting on the yeasts in the bottle for at least 24 months, the wine is of soft rosé colour, with floral scents and remarkable body. Re-fermentation in bottle and later stay on the yeast for at least 24 months. Manual degorgement through the freezing of bottle neck and dosage of wine-based liquor.

**Alcoholic content:** 13% by volume

**Total acidity:** 6,8 g/l

**Residual sugars:** 9,0 g/l

**Organoleptic Analysis:** light rosé in colour, fine perlage, intense heavenly aromas of rose and honey, fresh taste, rich and full-bodied.

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



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