

FATTORIA CASA DI TERRA

ROSE DI TERRA - SPARKLING BRUT ROSE WINE

Rose di terra reflects Gessica and Giuliano's love for sparkling rosè wine: an enjoyable, fresh and satisfying rosè, perfect to be shared with friends.



VITICULTURE

Grape Varieties: Merlot - Syrah

Location: Bolgheri and Cecina

Exposure: South - South West

Vineyard age: 2007 - 2014

Soil type: clay-sandy soils with the presence of skeletal

Training system: VSP spur cordon pruned

Density of plant: 5600 plants/ha

Yield: not more than 8000 kg per hectare

WINE MAKING AND AGEING

Fermentation: in stainless steel tanks with a controlled temperature of 12° C for 15 days. The prise de mousse takes place in stainless steel tanks.

Wine Ageing: in stainless steel tanks for 5 months and 1 month more in bottle.

Tirage: 90 days on its yeasts with Charmat method

TASTING NOTES

Flower aromas just like rose and violet, the mouthfeel is delicate, enveloping and soft. While tasting this rosè wine you can also detect soft acidity and minerality.

FOOD AND WINE PAIRING

Pasta or rice with seafood or vegetables, focaccia and coldcuts for an aperitivo. Amazing with pizza. Serving temperature 8°C