

# 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:** spur cordon pruned

**Density of plant:** 5600 plants/ha

**Yield:** 80 q.li 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.

**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.*