

Casali
VITICULTORI
DAL 1900

CA' BESINA ROSE' BRUT

APPELLATION: VSQ

CATEGORY: Sparkling Rosé Brut Traditional Method

PRODUCTION AREA: Scandiano

GRAPES: cuvée of Lambrusco grapes

SOIL: clayey-calcareous

HARVEST: early September

WINEMAKING: soft pressing of carefully selected hand-picked grapes followed by four-day cold-soaking and temperature-controlled fermentation in stainless steel tanks. Re-fermentation occurs in bottle, where the wine ages on the lees for at least 48 months.

COLOR: vibrant pale ruby with coppery hues; fine and persistent perlage.

BOUQUET: elegant ripe berry notes, wild strawberry, rose blossom and clove flower overtones; grapefruit zest and pastry hints.

TASTE: well-balanced mineral and savory blend, rich and fresh.

PAIRINGS: stewed eel, salmon tartare.

Service temperature 8-10 °C (46°-50°F)

Alcohol 12,5 % vol.

Residual sugar 9 g/l

Total acidity 7

Ph 3,20

Bottle size 750 ml - 1500 ml



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