

## CUVÉE SAN ROCCO NEBBIOLO D'ALBA DOC SPUMANTE ROSÉ

### METODO CLASSICO EXTRA BRUT

Nebbiolo is undoubtedly the grape most famed for the production of great red wines, whose traits, even in its traditionally severely austere Savoy connotation, were appreciated since the 1900s, when it was particularly difficult to obtain wines capable of withstanding lengthy ageing. To overcome this, the grape was also vinified to obtain a sparkling wine, often with a noticeable residual sugar to make it more palatable and to reduce its characteristic tannic impact on the palate. The version obtained from the grapes harvested in the San Rocco vineyards in Alba, is agreeably dry and decisive, presenting itself as a classic method of great structure and personality.

**Vinification:** the wine comes from Nebbiolo grapes crushed whole in a pneumatic press while duly protecting the must from oxidation. After a few hours of maceration on the skins, the free-run must is left to ferment in stainless steel vats at a temperature of 16°C for at least 6 months. Bottling for second fermentation in the April following the harvest is followed by a period of ageing in the bottle for 18 months, followed by disgorging.

**Sensory profile:** abundant mousse, fine, persistent perlage.

The colour is pale onionskin with golden highlights.

The bouquet is rich in rose and dried flowers, dried fruit and breadcrumb scents, with a plum note at higher temperatures.








Full, harmonious and particularly savoury on the palate lively and agreeable with excellent structure and lengthy persistence.

**Suggested pairings:** its palatable nature makes it a sparkling wine to enjoy throughout the meal.

**Recommended serving temperature:** 9-11°C.



Appellation	Grape	Vineyard Area
Nebbiolo d'Alba DOC spumante Rosé Metodo classico extra brut	nebbiolo	Ha 1,40
Township	First year of production	
Alba	2020	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L