



V23038075

Pinot Nero Spumante Brut Rosé - cl 75

Bottega Rose Gold is a Brut rosé sparkling wine obtained through vinification of Pinot Nero grapes.



Production Area: Lombardy, Italy

Vine: Pinot Nero

Plants per Hectare: 4500

Training System: Guyot, Spur-pruned Cordon

Harvest Period: End of August - First day of September

Yield per Hectare: 70-80 q/Ha

Characteristics:

Production Area

- > On the right bank of the Po river in the south of Lombardy region, extends a land of gently sloping hills characterized by extremely favourable climatic and geomorphological conditions for growing grapes.
- > It has a temperate climate with high temperature range, dry in the winter and breezy in the summer.
- > The soil is sedimentary with marl made up of equal parts of limestone and clay.

Production Process

- > The grapes are hand-picked and destemmed. The must is left in contact with the skins for 24 hours at 5 °C. The cold maceration favors the extraction of color substances and the primary aromas of the grapes.
- > The must is separated from the skins using soft pressing. The fermentation takes place at a controlled temperature of 18 °C.
- > The base wine undergoes a second fermentation according to the Martinotti method, in cuve close at 14 °C with the addition of selected yeasts. The wine is left in contact with the lees and finally is filtered and bottled.
- > Before being put on the market, it is left in the cellar until it re-establishes its balance which has been momentarily lost during the slightly stressing phase of the bottling.





Organoleptic Characteristics:

Color and Appearance: Brilliant, subtle pink color, fine and persistent perlage.

Bouquet: Intense, elegant, complex, characterized by floral and fruity notes, mainly mixed berries, currants and wild strawberries.

Taste: Fresh, delicate, soft, structured, with balanced acidity and a pleasant and persistent aftertaste.

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 10-12

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif, it accompanies any meal. It goes particularly well with vegetarian and fish dishes (sushi, shellfish, crudités), white meats and cheeses. It is a pleasant after-dinner.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Sizes Available: 18,7 cl; 20 cl; 75 cl; 150 cl; 300 cl.

Awards



87/100 points Mundusvini, The Grand International Wine Award (2020)

Silver Medal - Korea Wine Challenge - KR (2019)

Bronze Medal - DWWA Decanter World Wine Awards - UK (2019)

Bronze Medal - The Asian Rosé Masters - HK (2018)

Gold Medal - Sakura Japan Women's Wine Awards - JP (2018)

88/100 points - James Suckling.com USA (2018)

Bronze Medal - IWSC International Wine & Spirit Competition - UK (2017)

Commended - DWWA Decanter World Wine Awards - UK (2017)

Bronze Medal - IWC International Wine Challenge - UK (2017)

Silver Medal - Sakura Awards Japan (2017)

Bronze Medal - The Global Pinot Noir Masters - UK (2017)

Silver Medal - Cathay Pacific Hong Kong International Wine and Spirit Competition - HK (2016)

Bronze Medal - China Wine & Spirits Awards - HK (2016)

Gold Medal - Sakura Awards Japan (2016)

Bronze Medal - The Global Pinot Noir Master The Drinks Business - UK (2016)

Bronze Medal - Cathay Pacific Hong Kong International Wine and Spirit Competition - HK (2015)

2 Stars - Bellavita Awards - UK (2015)

Silver Medal - Sakura Japan Women's Wine Award - Japan (2015)

Silver Medal - The Global Rosé Masters, Drink Business - UK (2014)

Bronze Award - International Wine & Spirit Competition - UK (2013)