ROCCHE COSTAMAGNA
DAL 1841

1841 METODO CLASSICO ROSÉ

DOSAGGIO ZERO

A wine of great freshness and complexity on the palate,

with a very pale rosé color. Fine and persistent bubbles with hints

of ripe fruits, such as apricots. Excellent acidity supported by the classic

tannins of Nebbiolo grapes, ensuring excellent aging potential over time.

Vineyard

Variety: Nebbiolo
Area: Municipality of La Morra
Soil: calcareous - clay
Exposure: South / South-East
Density: 4,800 vines/hectare

Winemaking

Wine made from Nebbiolo grapes harvested at the beginning of September and vinified as a white wine without skin contact. The tirage is performed by adding yeast to the base wine, and is bottled to undergo the second fermentation (prise de mousse). It matures on its lees for at least 48 months before disgorging and then rests for another 6 months before being released for sale.

Alcohol content: 12,5% by vol.

Annual production: 2.650 bottles

Format: 0,75l bottle

Serving temperature: 8°/10°C - 46.4°/50°F

Rocche Costamagna
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