

# TENUTA CASENUOVE

## ZIJK SPUMANTE ROSE' EXTRA BRUT BIO

**Category:** Spumante "Metodo Charmat" rosé extra Brut Bio

**Soil:** Limestone clays of marine origin (dating back to the Cretaceous-Oligocene)

**Climate:** Mediterranean climate characterized by hot and dry summers, not too cold and rainy winter with sporadic snow events (Average annual rainfall: 700/800 mm).

**Varieties:** 100% Sangiovese

**Harvest time:** Last week of August, first week of September

**Vinification:** The Sangiovese grapes are harvested manually, according to a rigorous selection of the areas most suited to sparkling wine. Once in the cellar, the grapes are crushed by soft pressing, constantly monitored and with several tastings to understand the exact moment of the end of the pressing. This is to guarantee only the best, most delicate, fresh and aromatic part of the pressing, free from vegetable astringencies and excessive hardness. This is followed by a cold static decantation of the grape must obtained without the use of any additives, after that the alcoholic fermentation takes place in a controlled temperature steel tank, respecting all the organic production protocols.

**Bottling:** March of the year following the harvest, after 4 months on lees.

**Serving temperature:** 8-10°C

**Number of bottles produced:** 6.500

**Tasting notes:** The pink shade that distinguishes the color point of this sparkling wine is very delicate, the result of the right level of ripeness of the Sangiovese grapes. The perlage is characteristic of the sparkling process with a persistence of the froth of 15/20 seconds and a production of fine and constant bubbles for the entire persistence of the liquid in the glass. On the nose the wine reveals delicate floral and fruity aromas of rose. In the mouth the bubble teases the mucous membranes without attacking and introduces notes of crunchy red fruit, currant and wild strawberry. It closes on a savory finish consisting of excellent minerality, dry and persistent character, proudly Sangiovese.

**Pairing:** Aperitifs, Tartare, seafood and meat carpaccio, raw fish, oysters, soft and fresh cheeses, focaccia with ham, guacamole.  
At the end of the meal, it pleasantly accompanies dry pastry, not too sweet cake

**Keeping:** Young wine, up to 2 years

