

# Rosé

METODO CLASSICO



*The rows of Pinot Noir span over twenty years of our company. The grapes we obtain from these vineyards give us the concentration needed for making a fresh, aromatic Metodo Classico.*

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**Appellation:** Vino Spumante di Qualità Metodo Classico

**Variety:** Pinot Nero

**Vineyard of production:** contiguous to the cellar

**Average age of vineyards:** 20 years

**Winemaking:** soft pressing of the grapes to obtain the best part of the must, a 50% yield. After this alcoholic fermentation begins under controlled temperatures of 15-18° C (59-64° F) for ten days. Racking and aging for seven months follows, then tirage in April 2014 with the addition of selection yeasts and the beginning of secondary fermentation in the bottle, which it undergoes for 40-60 days at 14-16° C (57-61° F).

**Malolactic fermentation:** not carried out.

**Aging:** In the bottle on its lees for 42 months, followed by disgorgement in October 2017 with no added liqueur d'expédition.

**First year of production:** 2007

**Tasting notes:** to increase the range of "bubbles" is added the label of Extra Brut Rosé Millesimato 2013. The color is very delicate, bright and elegant. The perlage is fine, minute and persistent. At the olfactory level, the complexity of Pinot Noir excels, with fruity and floral notes with the white rose in relief, bread crust, yeast and candied fruit finally closing the floral bouquet. In the mouth the wine comes dry, direct and full. The elegant and fresh notes with good citrus scents are present and the olfactory richness is in full balance with the palate. Note the finesse of the bubbles, the mineral sensation and good acidity in the mouth that complete the taste notes of our Rosé.

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Alcohol: 13.24% Vol  
Total acidity: 7.75 g/l  
Dry extract: 22.60 g/l  
pH 3.13



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Azienda Agricola Abbona di Abbona Marziano & C.  
Borgata San Luigi, 40 - 12063 Dogliani (CN)  
t. +39 0173 721317 | f. +39 0173 70999 | [abbona@abbona.com](mailto:abbona@abbona.com)  
[abbona.com](http://abbona.com)

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