



CORTE ADAMI

BRUT ROSE' SPARKLING WINE "ROSA CROINA"



Vineyard: of property, located in the Eastern Valpolicella

Average age of the vines: 20 years

Plants per hectare: 3.000

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: 100% Corvina (Knows as "*croina*" in local dialect)

Fermentation: Corvina grapes are collected at the beginning of September in order to have a good freshness and acidity from the beginning of the production process.

Then the grapes are pressed very softly, remaining in contact with the peels, in absence of oxygen, for approx. 3 hours, in order to obtain the right eye-catching pink's note.

The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of about 15° C and it lasts almost 15 days, to tone up and exalt the olfactive notes. It follows the second fermentation in closed tanks for about two month. After bottling, the sparkling wine remains in the bottle for one month before being sold.

Analytic data:

Alcoholic degree: 12,00% Vol.

Residual sugar: 10,00 gr/l

Total acidity: 6,50 gr/l

Description and characteristics: it presents itself in all its beauty with an intense "rosè" colour.

In the nose it is very elegant and delicate with hints of raspberries, blueberry and roses while on the palate it reminds very well the grape of origin. Good balance between alcohol content and residual sugar. Pleasant freshness with long persistence. Fine and continuous perlage. It accompanies well with several dishes like fish starters, soups and pasta, but also with white meat with sauces as well as various fish dishes and fish soups.

CORTE ADAMI Società Agricola Vitivinicola

Via Circonvallazione Aldo Moro n. 32

37038 SOAVE (Verona) Italy

Tel./Fax +39-045-6190218 - mail: info@corteadami.it