



ROSÉ BRUT NATURE

SPECIFIC NAME: Rosé Brut Nature

TYPE: Black grapes vinified by the rosé wine method

DISGORGEMENT: After 36 - 48 months of maturation.

GRAPES: Corvina 80%, Corvinone 20%

WINE TYPE: Rosé Brut Nature

HARVESTING: Hand-picked into 15-kg crates

PRESSING: Soft pressing of whole grapes, Crémant method, with cold maceration.

TOTAL ACIDITY: 7.0 gr/l

RESIDUAL SUGARS: 0.3 gr/l

ALC./VOL.: 12.5%

PRESSURE: 4 BAR

BASE WINE VINIFICATION

The grapes are hand-picked into 15-kg crates to ensure that the grape clusters remain intact until they are pressed. This is required to create an elegant and delicate sparkling wine base.

Primary fermentation takes place in steel tanks at a temperature of 15°C, followed by aging on the fine lees for 60 days with weekly batonnage.

ADDING THE LIQUEUR DE TIRAGE

After the aging process, the Cuvée is created that will then undergo secondary fermentation in the bottle. This is achieved by mixing the wines obtained from each vineyard intended to make this product. Nature does not give us the same characteristics every year, so we need to know how to search for them intensely in the various soils and vineyards.

SECONDARY FERMENTATION

This takes place in the bottle with selected neutral yeasts to preserve the

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original typicality of the wine.

MATURATION

From 36 to 48 months on the yeasts, in bottles stored at a constant temperature in our wine cellar.

RIDDLING

After maturation, the bottles, on wood wine racks, undergo a daily riddling process by hand for 40 days.

STORAGE

Store the bottles horizontally at a maximum temperature of 18°C, and keep away from sources of light.

CHILLING

Before drinking, chill the bottle for at least 30 minutes in an ice bucket filled with half water and half ice. Immerse the bottle ensuring that the level covers half the bottle or little more than half.

We recommend serving the bottle in an ice bucket with water and ice or in a thermal ice bucket that maintains the temperature.

Never put the wine in the freezer, since the cold is excessive and the wine will be chilled too fast, thus damaging its aromatic compounds. In some cases, this may even cause crystallization of certain elements and their consequential precipitation in the bottle.

Cover the bottle in the ice bucket with a napkin; a thick one is best. It will be useful for drying the bottle when taking it out of the ice bucket to pour the wine.

OPENING

Remove the upper part of the capsule by pulling the pull-tab provided, then loosen the wire cage and, once removed, keep one hand firmly on the cork to prevent it from popping. At this point, use the same hand to slowly pull the cork upwards while turning it in one direction. You can make this easier by turning the bottle in the opposite direction with your other hand.

The best suited wine glass is made of glass, preferably thin crystal glass,

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and is called a flute: slender tulip-shaped, it is ideal for conveying the aromas of sparkling wine to the nose of the taster and for observing the perlage. The finer and more persistent the bubbles, the greater the impact on the palate and, consequently, the better the quality of the sparkling wine. If the wine has been aged for over 24 months in the bottle, after pouring, wait a few minutes before tasting.

TEMPERATURE

The ideal serving temperature is 6-8°C, cool but not ice cold.

SERVING

Pour the wine slowly, slanting the glass towards the bottle to prevent the formation of too much foam and maintain the right amount of effervescence for the sparkling wine.