

**ROSA
MASSOLINO
SRL**

PINOT CHARDONNAY Brut

VINEYARDS:

Grapes: 50% Pinot Nero and 50% Chardonnay.

- Exposure: South-east.
- Altitude above sea level: 200–250 m.
- Vine density: around 4,500 vines/ha.
- Training system: Guyot.
- Harvest period: early September.
- Harvest conditions: manual.

VINIFICATION:

Skin maceration: approximately 10 days.

Vinification: Gentle pressing using pneumatic presses, clarification, and finally fermentation at a controlled temperature using selected yeasts.

Second fermentation: Charmat method.

- Malolactic fermentation: No
- Alcohol content: 11–11.5%.

TASTING NOTES:

Color: Bright and clear, the greenish reflections along with the fine bubbles add a lively note to the glass.

- Aroma: Subtle and distinctive, with a light hint of green apple and withered acacia flowers.
- Flavor: Fruity and aromatic bouquet.
- Serving temperature: 8°C
- Food pairings: Perfect as an aperitif, it also goes very well with simple and delicate dishes.

