



## BRUT ROSÉ

### WINE AND THE SENSES

Fine and intense, ranging from floral to small red fruits. The perlage is fine and delicate, with creamy mousse. Decisive and refined, with a beautiful acidic texture that offers freshness and promises longevity.

### FOOD MATES

Excellent as an aperitif; a versatile sparkling wine worthy of accompanying fish, shellfish (including crudités), finger food, and succulent meats. Serve at a temperature of 6/8°C.

### TERROIR

Three hectares of vineyards in the area of Oltrepò Pavese. The medium textured soils are limestone, facing east-northeast. The altitude varies from 100 to 250 metres above sea level. The vine cultivation system is Guyot, with a planting density of 3500/4000 plants per hectare and a maximum yield of 100 quintals of grapes per hectare. If the year is particularly generous, summer pruning is carried out.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

### WINE-MAKING

A wine produced only during years when the weather allows grapes to reach levels of alcohol content and acidity best for obtaining a spumante base. Harvesting is done by hand during the first ten days of September, using small boxes. The grapes are carried to the canteen in refrigerated vehicles. When still whole, the grapes are soft-pressed. Only the must from the softest pressing is used (approximately 30%). The mass is inoculated with carefully selected yeasts. Cold static decantation is followed by temperature-controlled fermentation with selected yeasts. In the following spring, the wine takes second fermentation, which lasts about 40 days. The wine is then left to mature on the lees for at least 36 months. After disgorging, it rests for at least six months before release.

**GRAPE VARIETY:** 100% Pinot Noir from Oltrepò Pavese



66 calories



750ml/1,5 L



12,5% vol.



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