Contadi Castaldi

Rosé Brut
Franciacorta DOCG

REGION
Franciacorta, Lombardia

VARIETY
65% Chardonnay, 35% Pinot Nero

Cultivation systems: Guyot
Plant density: 5000 vines per hectare
Yield: 100 quintals of grapes per hectare
Wine yield: 65% or 65 HL per hectare
Origin: A particularly exposed and windy position, stony soil, moderately calcareous, excellent drainage in the Deep Morainic, Fluvio-Glacial and Terraced Colluvial
Average age of vines: 15 years
Harvest period: Late August, early September
Vinification: Soft pressing after cold (17/18°C) maceration of about 3-4 hours. Cold settling. Inoculation with selected yeast. Fermentation of 20 days in stainless steel AISI 316. Partial malolactic fermentation
First ageing: 7 months, partly in steel and partly in barriques. Stabilisation: Cold static
Bottling (draft): May. Ageing: on the lees From 24 to 30 months

TASTING NOTES
It has a beautiful coral pink colour, very bright, with a fine and persistent perlage. An original Franciacorta, in a modern style, making skilful use of the Pinot nero grapes. The nose has clear notes of wild berries, fresh rose petals, hints of apple and tropical fruit. The mouth is structured, crisp and lively, tangy and sensually upbeat. The finish is long and well balanced.

FOOD PAIRINGS
Perfect for the aperitivo or delicate first courses such as risotto with prawns.