

Contadi Castaldi



Rosé
Franciacorta DOCG



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FRANCIACORTA

REGION

Franciacorta, Lombardy

VARIETY

65% Chardonnay, 35% Pinot Noir

Origin: A particularly exposed and windy position, stony soil, moderately calcareous, excellent drainage

Cultivation systems: Guyot

Yield: 95 quintals of grape per hectare

Average age of vines: 18 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. Partial malolactic fermentation. First ageing 7 months, partly in steel and partly in barrique

Ageing on the lees: From 24 to 30 months

Ageing after disgorgement 3 – 4 months

TASTING NOTES

It has a beautiful coral pink colour, very bright, with a fine and persistent pérlage. 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.