

Contadi Castaldi



Soul Rosé Brut Franciacorta DOCG



Contadi Castaldi
FRANCIACORTA

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