



AS NATURAL AS LIFE

CorteBianca Rosé

Vintage 2011

Colour

Orange-pink, slightly desaturated.

Perlage

Consistent yet subtle, fine and persistent foam.

Flavour

Of small red and black ripe berries (raspberry, blackberry, wild cherry and sour cherry), of slightly unripe red apple and quince, flowery with spicy and agrumated notes, notably candied orange peel, with a light scent of almond.

Taste

Of fine structure, and with a right balance between acidity and body, delicate and persistent, with a good mineral level. The aftertaste enhances the red berries perception, and possess a pleasant scent of vanilla and tobacco.

Matching suggestions

Beef and goose salami, pasta (traditional cuisine), and pasta with lake fish (tench, carp) on red sauce, clams and mussel soutè, light fish soup, small birds'game.

Vintage	2009
Grapes	100% Pinot nero
Winemaking	Gentle pressing, fermentation in temperature - controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	36 months on lees
Alcohol	12%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hecatre	90 quintals

"CorteBianca is an exciting new Franciacorta house. Currently they make their own wine from only a part of the 4.5 hectares they cultivate, all certified organic. A very impressive beginning, with a lovely, creamy/yeasty, refined style. Classy presentations.

(Tom Stevenson - 2014 Christie's Champagne & Sparkling wine guide)

