





# CorteBianca Rosé

Vintage 2015

#### Colour

Pink with some copper highlights, typical of Pinot noir.

## **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, with a light scent of roasted almonds.

### 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	2015
Grapes	80% Pinot nero, 20% Chardonnay
Winemaking	Gentle pressing, fermentation in temperature - controlled stainless steel tanks
Ageing	6 months in stainless steel
Fining	33 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	70 quintals



