

## BORGIO COL

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# ROSA DI GIORGIA

Denomination: Sparklin Rosè wine

Harvest: by hand

Maceration: few hours

Pressing: soft

Sparkling technique: charmat method

Malolactic fermentation: no

Maturation duration: 30 days in the bottle before commercialization

Alcohol : 11,50 % vol

Sugar residue(g/l):2 4

Total acidity (g/l) :6,70

Ph: 3,05

Dry extract (g/l): 21

Aphrometric pressure bar a 20°C: 3,5

Food Pairing : excellent as an aperitif different from the usual, to try with a strawberry risotto

Serving temperature: 6-8 °C

Conservation: keep in a cool room, possibly away from light and heat sources

Cases by 6 bottles

Weight: 8,52 Kg. for case

Size: 0,75 l

**TECHNOLOGY:** The harvest takes place manually in September / October with mixed red berried grapes at the maximum chemical / organoleptic balance followed by a short maceration in the press and subsequent soft pressing, followed by the static decantation of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for months, then clarified and racked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

### ORGANOLEPTIC FEATURES:

Perlage: fine and continuous

Color: deep rosé with ruby red reflections

Bouquet: fruity of strawberry and cherry

Taste: a pleasant sweet acid contrast

