



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA

**“M.C.”
METODO CLASSICO
BRUT ROSE’**



Harvest (hand-picked): late August, first week of September

Vineyard area: CASTAGNITO

Soil: clay-limestone of marine origin gray-whitish.

Annata: S.A.

Grape variety: Nebbiolo (100%)

Average age of vines: 30 anni

Height of vineyards: 300 m s.l.m.

Vinification: soft pressing using only the free-run must. Static decantation followed by alcoholic fermentation in steel for 20 days. In the following spring we proceed to the "tirage" adding sugar and selected yeasts. The bottles will remain for 20 months in temperature-controlled rooms to carry out the slow second fermentation, then the "dégorgement" will be carried out with the addition of a small dose of "liqueur de tirage".

Ageing: minimum 20 months

Alcohol: 12% vol

Colour: antique pink with orange reflections. Fine and persistent perlage

Bouquet: large and fruity with notes of red berries and bread crust.

Taste: dry and with good structure. In the mouth there is a wide aromatic persistence

Sugar residue: 4/5 g / l

Pairing: throughout a meal or as an aperitif, with fish, oysters and shellfish. Excellent with sparkling wine risotto and white meats.

Serving temperature: 8-10° C