



# La Maranzana

---

## BRICHET RUS



A dry, sparkling rosé wine made from Dolcetto grapes. A very pleasant wine of moderate structure with characteristically refreshing appeal.

**Tasting notes:** the wine's colour is rose-pink, with light pink reflections. Its fragrance is smooth and refined, remarkably intense and complex, ranging from floral to fruit, with notes of violet and characteristic elements of cyclamen, plum, red fruit and berries such as strawberry, raspberry and blackberry. Its taste is smooth, very fresh and sapid, interesting, with a fine balance of alcohol and acidity. It confirms the sensations from its bouquet, with a pleasantly aromatic finish.

**Culinary combinations:** this wine is ideal for all courses, including hors d'oeuvres based on cured meats and mixed cheeses, first course dishes with moderately flavoursome sauces, fish recipes with tomato; second course dishes based on white and red meats, including fried recipes, and including more complex recipes and various side dishes.

**Alcoholic strength:** 12% by volume

**Serving temperature:** 15-16° C

**Suggested glass:** goblet or flûte

**Storage:** in a dry and dark location, at a temperature of 10-12° C

**Ageing potential:** 2 years from bottling



# La Maranzana

---

## BRICHET RUS

### Oenological characteristics

<b>Type</b>	dry rosé
<b>Grape variety</b>	100% dolcetto
<b>Average annual production</b>	3.000 bottles, each 750 ml
<b>Maturation</b>	six months in steel vats at controlled temperature
<b>Ageing</b>	stored in a cool place, it retains its oenological characteristics for the two years following harvest
<b>Fermentation temperature</b>	constant temperature of 8° C
<b>Time of fermentation</b>	generally from 6 to 8 days
<b>Malolactic fermentation</b>	not recommended for a wine of this type
<b>Bottling period</b>	from January to February after harvest
<b>Total acidity</b>	6,3 g/l.
<b>Ph</b>	3,22
<b>Winemaking process</b>	the grapes are stripped from their stalks, and are then subjected to a short maceration in contact with the grape skins at a cool temperature. They are then pressed at low pressure, and the free-run must is left to ferment in temperature-controlled vats at 18° C
<b>Area</b>	south of Asti