



La Maranzana

SPUMANTE BRUT ROSÉ



This spumante, sparkling rosé wine, is made from pinot noir grapes grown on hillsides in the area of Maranzana and Cassine, where the microclimate, height and exposure to sunlight are particularly favourable.

All the spumante wines produced by Maranzana have characteristically small bubbles which rise abundantly and persistently to the surface. This is a characteristic that demonstrates the meticulous attention dedicated to the wine production process, and the high quality of the pinot noir grapes used to make the spumante.

Tasting notes: the wine has a delicate, light cherry colour, with reflections of light coral and pale pink. Its bouquet is delicate, fruity and fragrant, with notes of orange flower, strawberry, raspberry and wild rose, which develop into red fruits and floral scents. On the palate, the wine is well-balanced, extensive and sapid, with a light and rounded texture, and long-lasting smoothness

Culinary combinations: its smooth and well-balanced flavour make it ideal as an aperitif, and as an accompaniment to salmon, seafood and fish dishes, first course recipes, risotto and mild meat recipes. It is excellent at the end of a meal with fresh pastries. It is also a pleasant wine to drink on its own, outside mealtimes.

Alcoholic strength: 12,5% by volume

Serving temperature: 16-18° C

Suggested glass: goblet or flûte

Storage: in a dry and very cool location, protected from the light

Ageing potential: 2 years



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Oenological characteristics

Type	rosé
Grape variety	pinot noir
Average annual production	4.000 bottles, each 750 ml
Ageing	in steel vats at controlled temperature
Fermentation temperature	during the wine-making process, 16-18° C
Time of fermentation	5-8 days
Malolactic fermentation	not recommended for a wine of this type, in order not to damage fragrance and aroma
Bottling period	during the year of production
Total acidity	6,5 g/l.
Ph	3,30
Winemaking process	red-skinned grapes are used in a white wine process. The grapes are pressed at low pressure, and only the free-run must is used, with no maceration, therefore no contact between the must and the skins. A slow fermentation takes place in sealed cuvées according to the Martinotti method, in which sugars are converted into alcohol and other substances essential for the wine's structure and aroma. After fermentation, the wine is left to rest on the beneficial yeast lees, and it is successively transferred to other vats
Area	Piedmont