Ca'Rugate

Technical Information Sheet

Wine Name: Spumante Classico Brut Rosé Fulvio Beo
Vintage: NV
Apellation: Spumante Metodo Classico
Blend: 100% Molinara
Origin of Grapes: Ca' Rugate's own vineyards in Montecchia di Crosara
Treatments in Vineyard: Only organic treatments to prevent disease
Farming Techniques: Guyot

Date of Harvest: Beginning of September
Method of Harvest: Manual harvesting
Method of Pressing: Soft pressing in presence of nitrogen gas
Pre-fermentation Techniques: Maceration on the skins
Length of Maceration: At least 2 days
Fermentation Vessel: Stainless steel tanks
Malolactic Fermentation: No
Period of contact with fine lees: No
Yeasts: Wild yeasts
Vinification method: After a short maceration, the first fermantation takes place in stainless steel tanks.
Filtration and fining methods: The following spring the still wine is bottled with additional yeasts. A second fermantation in bottle follows fining and filtering through a layer of powdered bentonite
Alcohol: 12.50%
Time of Aging: 2 years in the bottle with yeasts
Length of Time in Bottle: 2-3 months
Number of Bottles Produced: 15,000

Tasting Notes: Coral pink color. A bouquet of small red fruits, red currants, wild strawberries and delicate almond notes. Very dry, it is perfect as an aperitif or to enjoy during a meal.