

## CINQUANTACINQUE Rosa Sparkling

RUBICONE IGT ROSE



**Grape variety:** Albana Rosa 100%

**Analytical data:** dry pink wine

**Alcohol volume:** 13% vol.

**Production area:** Dozza Imolese hills

**Soil:** mix of limestone and clay

**Altitude:** 380/393 ft. a.s.l.

**Max grape production:** 6 tons/hectare

**Crushing:** the harvest is handly made by cutting the branches around the end of August and middle of September. The bunches undergo through a soft pressing and rest for a long cold maceration on the skins in order to extract the typical colour of this grape and enhancing the characteristic floral fragrances of this wine. It's then vinified *in white*. Fermentation takes place in concrete or stainless-steel tanks, aging on the fine lees.

**Sparkling Process:** the process used for getting its sparkling effect is under the Charmat Method.

**Storage:** in concrete tanks or stainless steel tanks.

### ORGANOLEPTIC PROPERTIES

**Color:** Antique pink

**Bouquet:** Delicate and fresh. Elegant and persistent slight floral notes.

**Taste:** The mouthfeel is dry and nicely balanced with excellent crispy sapidity and acidity. The finish is long in its velvet and wrapping bubbles, with a faint bitterish note in the aftertaste. One of its distinctive qualities is its incredible thinness of the bead, deep and persistent.

**Pairings:** serve as an aperitif, it perfectly matches to fish-based appetizers or to creamy cheeses, sushi dishes, sea-food, fish or meat tartares, fish or vegetables tempura dishes

**Storage Tips:** store the wine far from direct light, at a constant temperature. In order to appreciate it at its best with its full qualities, we suggest to drink it in about 6-8 months from purchase time.

**Serve at:** 6-8 °C.