



Spumante Brut Rosé La Maranzana



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

Duration 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

Height: 250 – 300 metres above sea level

Vine type: simple guyot

Production per hectare: 8000 kg of grapes

Climate: cold winters, with mild spring, and hot dry summers

Harvest: early September