BORTOLOTTI
VALDOBBIADENE

LAGREIN ROSATO

Vino Spumante di Qualità

BRUT

PRODUCTION AREA

Grape variety: 100% Lagrein Kretzer from Ravina and Villazzano, hamlets of the commune of Trento.

Terroir: alluvial soils

Altitude: 200 m. a.s.l.

Growing method and yield: pergola trentina semplice with an average yield of 10000 kg/hectare

Period of harvest: exclusively by hand a mano between the 20th and the 30th of September

Produced bottles: 7.500 approximately

VINIFICATION

Soft pressing of grapes in order to extract the must followed by maceration with the skins for 8 hours. After that, the must will be decanted. Alcoholic fermentation in a stainless-steel tank at a temperature of 18 °C for approximately 15 days with a subsequent filtration and cleaning of the sparkling base

PRISE DE MOUSSE

Fermentation in a stainless-steel tank adding only raw sugar and selected yeast for approximately 3 months at the temperature of 13° C. Refinement in the bottle for almost 90 days before commercialization

CHEMICAL CHARACTERISTICS

Alcohol: 12,50 %
Residual sugar: 7,00 g/l
Acidity: 6,10 g/l

CHARACTERISTICS

Fruity at nose with delicate hints of violet. Fresh character and fruity flavour with notes of cherry, strawberry, raspberry and an almond aftertaste

SERVING TEMPERATURE

Between 8° and 10° C

HOW TO INDICATE ON A WINE LIST

Lagrein Rosato Brut – Bortolotti

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