



**CANTINA
DELLA
VOLTA**



IL MATTAGLIO SPECIALIST

Name

Quality Sparkling Wine – Brut Rosè
Classic Method Harvest 2018

Variety of grapes

Obtained from Pinot Noir grapes, grown in our hilly vineyard of Riccò di Serramazzoni (Modena), at an altitude of 650 metres, on the Modena side of the Tuscan-Emilian Apennines

Harvest time

Last week of August

Method of vinification

The Mattaglio Specialist is obtained from the soft pressing of the best Pinot Noir grapes from our hillside vineyard of Riccò, rigorously harvested by hand, in 15 kg boxes. The bunches are treated with care to avoid any damage during transport and arrival in the cellar. A soft pressing of the flower must is carried out. This is followed by a maceration of the skins in the must for about 12 hours. The alcoholic fermentation takes place in steel vats at a controlled temperature. In the spring following the harvest, the sparkling process takes place according to the traditional classic method of fermentation on the lees, in the bottle, at a constant temperature. The bottles remain aged for 48 months, so that the wine can express all its complexity and elegance. Then follows the *dégorgement* and the addition of the *liqueur d'expédition*.

Organoleptic characteristics

The nose is compact, deep and seductive, with notes of small red fruits, cherry, floral notes (rose petals, chamomile), medicinal herbs. The mouth is enveloping, smooth, creamy, with a beautiful fruity texture. It has a refined minerality that supports the acidity. Excellent persistence. Pleasantness and gustatory depth represent its true essence.

Alcohol content: 12.5% vol.

Serving temperature: 8°C.

Formats available

750 ml bottle in single box or box of 6

1500 ml bottle in single box or box of 3.