

ANGELO NEGRO

MARIA ELISA

ROSE' METODO CLASSICO VSQ BRUT

VINEYARD

Grape variety: Nebbiolo

Production area: Roero

Altitude: 280-320 m above s.l.

Sun exposure: north, north-west

Soil: sandy - calcareous

Breeding system: Guyot

HARVEST

Period: end of August, beginning of September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: cold soft pressing

Maturation: 6 months on yeasts with battonage

Malolactic fermentation: absent

Foam setting: April-May, following the harvest

Aging in the bottle: 60 months "sur lies"

Preservation and endurance: in horizontal bottle position, 5-6 years

SENSORY PROFILE

Wine with a distinct freshness and elegance, it carries the varietal characteristics of Nebbiolo, enhancing its fruit and spicy notes. Rosy color tending to onion skin. Fresh and fragrant aromas of red fruits. Incisive taste, dynamically acidic, with a wide and enveloping aftertaste. It closes with pepper notes.

Serving temperature: 8 - 10° C



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