



CASCINA QUARINO®

SPARKLING EXTRA BRUT ROSE “CAVURET”



DENOMINATION: Sparkling Classic Method Extra Brut "Cavuret"

GRAPE: Nebbiolo 100%

HARVESTING: Manual in crates between the end of August and the beginning of September.

VINIFICATION: Very soft pressing of whole bunches without destemming. Subsequent flotation, then yeast inoculation and first fermentation of the clean must at low temperature.

After the first decanting the natural stabilization follows in the cold of winter in containers outside the cellar. In the very first following spring, the tirage is made, then refermentation in the bottle and subsequent rest on the lees (sur lies) for at least 36 months.

At the end of this time, disgorgement and final dosage (liquor d'expédition) below 4 g/l of sugar (extra brut type)

ORGANOLEPTIC CHARACTERISTICS:

- COLOR : onion skin color
- SCENTS: notes of dried fruit and berries. Spicy nuances and excellent vinous component.
- TASTE: Tense entry into the mouth and savory finish. Excellent freshness and acidic shoulder.

FOOD PAIRINGS: Crustaceans and oily fish in general.

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