SAN
TUS

FRANCIACORTA

ROSÉ EXTRA BRUT FRANCIACORTA DOCG

Made from 100% chardonnay grapes exclusively from Santus vineyards. Remarkable structure and complexity, savoury and persistent, rich in the typical chardonnay aromas and flavours, such as redcurrant, blackberry, raspberry and strawberry.

- **Vintage:** 2012
- **Area of vineyard:** 9.5 ha
- **Agronomist:** Gianfranco Pagano and Pierluigi Donna
- **Enologist:** Alessandro Santini
- **Type of soil:** morenic
- **Grapes:** Chardonnay 100%
- **Vine training technique:** spurred cordon
- **Vine density per hectare:** 5950
- **Yield per hectare:** 8000 kg
- **Winemaking:** gentle pressing, maceration on skins. Alcoholic fermentation takes place in stainless steel and thermoconditioned vats.
- **Ageing:** 6 months in stainless steel tanks
- **Bottle ageing on lees:** minimum 40 months
- **Sugar residue:** 3 g / L
- **Features:** light pink with big structure and complexity with rich flavours such as redcurrant, blackberry, raspberry and strawberry. It is mineral rich and has a persistent taste.
- **Matching:** crustacean seafood, sea urchins, fish soup. It is particularly suggested with rare red meat.
- **Serving temperature:** 8-10 ° c
- **Sulphites:** total sulphur dioxide less than 59 mg / L (law limit 185 mg / L)

Maria Luisa Santus Azienda Agricola
Via Rossi, 34 I 25038 Rovato, Brescia Italia
Tel. e Fax +39 030 8367074 Cell. +39 348 6512920 info@santus.it
santus.it