

MALGRÀ

“COL DEI RONCHI” BRUT METODO CLASSICO ROSÉ

The “Col dei Ronchi Rosè” is produced exclusively with Pinot Noir grapes. After a brief maceration of a few hours, the grapes are gently pressed in order to obtain an inviting salmon color. The fermentation process, which produces the base wine, is done in wood. During the following spring, the wine is bottled to produce its effervescence, and undergoes a slow fermentation in the bottle, followed by at least 36 months of aging on the lees in racks.

GRAPE: pinot noir.

AGING: 6 months in stainless steel and 36 months in the bottle on the lees.

COLOR: brilliant rose, with a consistent effervescence and fine, continuous *pérlage*.

AROMA: ample and elegant, with notes of red fruit, bread crusts, and nuts.

TASTE: pleasant and complex, with a long, creamy finish.

PAIRINGS: aperitif, crustaceans, and fish, but pairs well with all courses.



AZIENDA AGRICOLA MALGRÀ SS

Via Nizza, 12 - 14046 Mombaruzzo (AT)

Tel +39 0173.619119 | Fax +39 0173.619931

info@malgra.it - www.malgra.it