

EXTRA BRUT ROSÉ METODO CLASSICO 'ROSANNA'

Piedmont, Italy

Ettore Germano

www.ettoregermano.com

Method & Production

Named in homage to Sergio's Mother, Elena Germano. The grapes are picked by hand, brought to the cellar in small boxes and with a pressed slowly and delicately to obtain a pale pink color. 80% of juce is fermented in stainless steel, 20% in 3 and 4 year old wooden barrels. In the following May the still wines are blended and prepared for the secondary fermentation. The fermentation in bottle lasts about 3-4 months, with a further aging on the lees of at least 18 months. The wine is then disgorged and topped up with sparkling wine only, without adding any 'liqueur.' The wine is then left for three or four months following disgorgement before it is ready for release.

Tasting Notes

The wine has an pale pink color, with a fine and persistent perlage. The aromas are reminiscent of red fruits, yeast, together with floral notes of roses. In the mouth, the entry is full and fresh, the fine bubbles giving the wine a creamy texture and a long, a long, refreshing finish.

"Pink orange. Poached pear, orange peel, violet, rose, and grilled nuts on the nose. Then rich, peppery orchard fruit flavors show very good depth and inner-mouth perfume. Finishes long and spicy, clean and very floral. A knockout Rosato bubbly; a little more complexity and I would have scored this much higher; but that might come with bottle age. " **91+ points, Ian D'Agata, Vinous Media (June 2018)**

Food Matching

Smoked salmon, prawn and scallop ravioli with bisque sauce. Roasted red mullet with sauce vierge. Duck breast, tarragon gnocchi and summer vegetables. Works well with fresh red fruits and creamy fresh cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
ET4026	Extra Brut Rosé Metodo Classico 'Rosanna'	Nebbiolo	NV	12.5%	Cork	6x0.75lt	No	No	No	No