REALE®
BOSELLI DAL 1442



MORENA

Spumante Rosé

Type of wine: rosé sparkling
Grape variety: 100% Pinot Noir
Denomination: Colli Mantovani Alto Mincio
Alcohol content: 12,50% vol.
Total acidity: 6,90 g/liter
pH: 3,10
Sugars: 9 g/liter
Vineyard location: Reale in Volta Mantovana
Altitude: 80 m. a.s.l.
Exposure: north-est
Terroir: medium Morenic dough, loamy, with a drainage layer
Vineyard density: 5000 vines / Hectare
Production per vine: 2,5 kg
Training system: Guyot
Cutting: manual
Harvest: mechanical August
Vinification: rose wine vinification with cryo-maceration of the grapes for 24 hours at controlled temperature at 4° C.
We punch down the must to extract the light rosé colour from the skins, then in absence of air we separate the skins from the must. Then starts the fermentation at the temperature 18°C in steel vats, on the fine lees till the bottling.

Refinement: 24 months in bottle on the yeasts.
Ageing: 18 months
Serving temperature: 8°-10° C
Colour: intense and elegant light rosé.
Bouquet: refreshing and delicate, sweetness of dried fruits, recalls to eucalyptus honey.
Taste: acacia flowers, sweet notes of hazelnut and ginger, pleasant and persistent with a structured body and balanced acidity and minerals. ending slightly bitter.
Serve with: pasta dishes, grilled fish dishes, or lake fish, shellfish and cheeses, delicious sea appetizers, curry chicken, white meats, delicate risottos.

Bottle: traditional sparkling bottle
Size: 750 ml.
Cork: cork super Extra quality
Packaging: 6 bottles in horizontal position

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