

MASSIMAGO

Magò

Spumante Brut Rosé Bio 2023

"Convinced that we could add to the bubbly the unique aromas of our indigenous grapes, we took up the challenge in 2012, a perfect year thanks to the extremely dry conditions, ideal for balanced acidity. My dream was to be able to accompany a dinner with our bubbly from start to finish."

Wine: rosé Sparkling table wine

Certification: Organic

Grapes: Corvina, Corvinone, Rondinella

Soil type: mainly limestone soil, together with mixed clay and marl

Density: 5000 plant/hectars

Training System: Guyot

Vinification: grapes are hand-harvested at the end of august and pressed after a very short maceration of 8 hours, to obtain a light bright salmon pink must. The must is separated from the skins and cold fermented in steel tanks for about two weeks. Sparkling fermentation takes place in sealed steel tanks with selected yeasts (Charmat/Martinotti method). The wine ages on the lees for 5 months. After 3 months of rest in the bottle the wine increases in complexity and balance.

Characteristics: light salmon pink (orange rims when bottle-aged for a few years).

Smell: the nose is complex with strawberry, peach and balsamic notes.

Palate: the wine is juicy, with fruity flavours and a balanced combination between sweetness and saltiness, and a refreshing finish.

Pairing: italian aperitivo. Salami, Parma ham, culatello. Fried calamari and fish, fried vegetables. Pizza. Burrata with balsamic vinegar and parmesan cheese. International cuisine suggestions: Tempura, fish & chips. Boiled meat with salsa verde. Sushi. Thai food.

Alcohol: 11,50 % vol.

Sugar: 8,00 G/L

Bottles produced: 10.000