



# *Antica Cascina dei Conti di Roero*

## **Nebbiolo d'Alba Doc Rosè Spumante Brut**



A single-grape sparkling wine made with Nebbiolo according to the Classic Method. Dedicated to Daniela's mother, Maria Teresa. Born in 2011, it is the third sparkling wine by Antica Cascina Conti di Roero: a successful experiment by Gigi, who simply adores bubbly. Nebbiolo retains its primary perfumes when vinified as a sparkling wine. It is picked at the end of August before the grapes are fully ripe, when the acidity is still very evident.

Exposure: south-west

Altitude (above sea level) 300 metres

Soil: sandy with a small amount of clay and lime

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates at the end of August.

Vinification: immediately after hand-picking and meticulous selection, the grapes are soft pressed. The must is left to settle and then undergoes temperature controlled fermentation at 17-18°C in steel tanks. In spring, the base wine, with the addition of sugar and selected yeasts ("liqueur de tirage"), is bottled. The bottles are laid down horizontally in large crates and kept at a constant temperature of 12-14°C for at least 18 months, during which the prise de mousse takes place (2nd fermentation). Subsequently, the bottles undergo "remuage" (shaking) to detach the sediment from the sides of the bottle and encourage it to move towards the cork of the bottle, which is now positioned upside down. This is followed by "dégorgement" (disgorging or elimination of the lees) and the topping up of the bottles with a small dose of "liqueur d'expédition". The sparkling wine is then corked and left to rest in the bottle for a few months before being released for sale.

Ageing: at least 24-36 months in the bottle, on its own yeasts.

Sugar: 4.3 g/l

Sensorial overview: brilliant soft pink, with a fine, persistent perlage. It has an open perfume, reminiscent of crusty bread and scents of cherry and rose. Elegant, fresh and savoury on the palate, with a good acid content and an evident note of roses.

Serving temperature: 6-8 °C

Pairing: pre-dinner drinks, shellfish, sushi and sashimi, oriental cuisine, risottos, pasta dishes and main courses featuring fish, grilled vegetables and meat

Our recommendation: raw wild salmon

When to drink it: after a day by the pool or at the beach