

FASOLI GINO

vini dal 1925

## CREAMAN BRUT ROSE' METODO CLASSICO



**SOIL TYPE:** Morainic limey soils

**PRUNING SYSTEM:**

Pergola Veronese and Guyot.

**GRAPE VARIETIES:** Corvinone 100%

**YIELD:** 9 tonnes / hectare

**HARVEST:**

The grapes are harvested manually in the first few days of September.. The grapes selected are not yet completely mature with high acidity ensuring that the finished wine has the acidity that will allow it to develop well during the long maturation process.

**WINE MAKING TECHNIQUE:**

The grapes are left to cold macerate for 12 to 15 hours. The grapes are then pressed without any oxygen and at a pressure of 0.3 bars. A first fermentation is carried out in inox steel vats for about 10 days at a controlled temperature of 15° C. The wine is left here for a period of 4 to 5 months. Following tartaric and protein stabilization, the wine is prepared for the second fermentation in the bottle where it is left on the lees for 24-36 months until degorgement. The wine is released 60-90 days after degorgement.

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### **TASTING NOTES:**

Vibrant delicate rose in colour, the wine is intense, foral and fruity on the nose with notes of fruits of the forest and roses. On the palate, it is elegant, fresh, flavoursome and has a long finish leaving a pleasant freshness in the mouth.

### **FOOD & WINE MATCHING:**

Ideal as an aperitif, Creaman Brut Rose pairs well with starters, fried dishes and raw fish. It is also perfect with light vegetable based dishes and shellfish.

### **SERVING TEMPERATURE:**

6-8°C

### **ALCOLHOL CONTENT:**

12% Vol.

### **ABOUT "CREAMAN BRUT ROSE":**

This wine is the result of a friendly challenge. Chatting with family friend Roberto over a glass of Creaman Brut, the conversation turned to memories of a sparkling rose wine that Roberto's father used to make for private consumption. Natalino, who had always wanted to make a traditional method rose wine from the local variety Corvinone, took up the challenge and Creaman Brut Rosè is the result.

### **FORMATS AVAILABLE:**

0.75lt, 1.5lt

### **SHELF LIFE:**

Creaman Brut Rosè may be cellared for 5 to 7 years.

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### AWARDS

- 2013** SPUMANTE BRUT "CREAMAN ROSE" '10 - SILVER MEDAL - LA SELEZIONE DEL SINDACO  
SPUMANTE BRUT "CREAMAN ROSE" '10 - DIPLOMA DI MERITO - 2° CONCORSO VINI ROSATI D'ITALIA
- 2015** SPUMANTE BRUT "CREAMAN ROSE" '10 - 87/100 - LUCA MARONI