


Chiusa Grande





D'EUS ROSE'
SPARKLING WINE OF BRUT QUALITY – METODO CLASSICO
ORGANIC

GRAPES:

PECORINO-CHARDONNAY-MONTEPULCIANO

HARVEST:

Harvesting is done in the cool hours of the day, manually in the box selecting the best bunches, avoiding damage. The grapes are harvested and vinified upon reaching technological ripeness: medium sugar level, low pH and good content in organic acids.

WINEMAKING:

The vinification is the typical one of the base-sparkling wines: soft pressing of the whole grapes, separation of the free-run must, decantation and fermentation of the clear must at a T ° of about 18 ° C. with the addition of selected yeasts. To minimize the use of adjuvants, in particular sulfur dioxide, the hyperoxygenation technique is used which guarantees a natural oxidative stability of the future wine. At the end of winter the sparkling base wine is blended with a small percentage of red wine, always obtained from Montepulciano grapes, to obtain the desired rosé hue. The base wine is then sweetened with organic sugar and re-fermented in the bottle at a T ° of about 13 ° C according to the rules of the "Classic Method" with the addition of low SO₂ producing yeasts. After the refermentation, D'Eus Rosè remains in aging on the lees for about 48 months during which the yeast gives the wine its constituents which are the organoleptic and gustatory support of this sparkling wine. Subsequently, using the "remuage" technique, the bottles are gradually brought from the horizontal to the vertical position (placed at the tip), so that the yeast lees are collected in the under-cap capsule.

They are then expelled after freezing the necks of the bottle ("degorgement"). The final phase is the addition of the "expedition liqueur" to restore the wine lost during the "degorgement" phase, finally the bottle is capped and labeled.

PERMANENCE ON YEASTS/BLOSSOM: 48 months / 2 months before selling

ORGANOLEPTIC PECULARITIES:

COLOUR: Pale pink color, bright and lively with purple hues; Continuous and persistent perlage of good finesse

BOUQUET: Fine and elegant, intense and persistent with pleasant hints of mint, cherries, red fruits and typical notes of bread crust

FLAVOUR: Lively and savory, pleasantly silky and soft, with great structure, finesse and elegance. Excellent gustative persistence and aftertaste to remind the pleasant fruity aromas

FOOD MATCHING: Seafood, raw and fish dishes. Excellent as an aperitivo

CONSERVAZIONE: 12-18° keeping the bottle lay down

ALCOOL: 12,5%

SERVIZIO: Serve it at 8°/10°