



MONTELVINI

Promossa Collection

PROMOSSO SPUMANTE

Brut



The rosé wine is obtained by soft pressing the grapes followed by a brief contact with skins. With this procedure the skin will transfer its color only partially to the wine. Produced from carefully selected grapes, with predominantly early red grapes. Silky pink with a subtle, persistent perlage.

The Winemaking Process

Throughout the various phases needed for the creation of this sparkling white wine, the product is always kept at a controlled temperature, to guarantee its quality.

The wine obtained from the vinification techniques is put in an autoclave, where it ferments again, in the presence of selected yeasts, at 16 degrees Celsius. On completion of the fermentation process, it is refrigerated at -4 degrees Celsius and left in contact with the yeast.

After the aging period, the wine is centrifuged and undergoes isobaric filtration in a second autoclave, before being bottled.

The Wine

The aromas are fruity and fresh. On the palate there is a pleasurable acidity, with a fine and persistent perlage, good structure and a clean taste.

It perfectly suits shellfish and white fish, as well as seafood; it is also excellent as an aperitif.

ALCOHOL % BY VOL	11,50
TOT. AC. % TART. AC.	5,20
SUGAR G/L	11
SO ² MG/L	120
ATM. PRESS.	5,40
CONTENTS	0,75 L
BOTTLES PER CASE	6