

VILLA LE CORTI

ROSÉ PRINCIPE CORSINI

VINO SPUMANTE ROSATO



Denomination	Vino Spumante Rosato
Production area	San Casciano in Val di Pesa, Florence
Altitude	270-350 m ASL
Exposition	South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	21 years
Grape variety	Sangiovese
Fermentation	Charmat through soft pressing of whole grapes. Fermentation of the must for 24 days at low temperature (14° C). Secondary fermentation for 12 weeks and elevage on yeasts for 12 weeks.
Date of bottling	October 2023
Production in bottles	10.000 (0,75 l)
Alcohol level	12 % vol.
Tasting notes	The winery's Rosé Brut, obtained via the Charmat method, is characterized by a bright onion skin rose color and a very lively foam. The olfactory sensations start out with aromas of berries like redcurrants and wild strawberries, and subtle flowers notes of violets and pink roses. Fresh and intense on the palate as well, with an impeccable balance between the very gentle acid bite and the silkiness inherited from the dosage. A tonic, fruity, smooth everyday sparkler to enjoy alongside a vast range of dishes. Bonus: delicacy
Pairing	Sunday brunch, or classically as an aperitif.
Awards	89 pts Wine Advocate, 3 Grappoli Bibenda, 90 pts Michael Apstein, 92 pts Toni Wood

