



# Corte Bacaro®

## ROSÈ EXTRA DRY

<b>Name:</b>	ROSÈ EXTRA DRY
<b>Varieties:</b>	95% Glera - 5% Raboso
<b>Soil:</b>	Alluvial silt and clay.
<b>Vine training method:</b>	Sylvoz, double-arched cane (cappuccina).
<b>Vine density per hectare:</b>	3500- 4000
<b>Harvest:</b>	First twenty days of September.
<b>Vinification:</b>	At controlled temperature in steel tanks, on selected yeasts.
<b>Maturation:</b>	Stored in steel tanks at controlled temperature.
<b>Method:</b>	Charmat, second fermentation on selected yeasts in pressure tanks for 40 days.
<b>Residual sugar:</b>	15 g/l.
<b>Alcohol content:</b>	11.5 % vol.
<b>Colour:</b>	Elegant pink.
<b>Aroma:</b>	Delicate, fresh wine with hints of roses and wild strawberries.
<b>Flavour:</b>	Pleasant, fresh and fruity with soft aftertaste.
<b>Serving temperature:</b>	8-10 °C.
<b>Serving suggestions:</b>	Ideal as an aperitif or with starters and light first courses.



**Società Agricola Corte Bacaro**  
di Bellia & C. ss