

CARVINEA



BEPPE DIMARIA

METODO CLASSICO BRUT ROSÉ

GRAPE VARIETIES: 100% AGLIANICO
PRODUCTION ZONE: CAROVIGNO·BRINDISI·ITALIA
SOILS: TUFACEOUS-CALCAREOUS
PLANT DENSITY: 4500/HA
YIELD PER HECTARE: 60 QUINTALS
HARVEST: MANUAL IN BOXES
HARVEST PERIOD: LAST TEN DAYS OF AUGUST
YIELD OF GRAPES INTO WINE: 50% DI MOSTO FIORE

VINIFICATION

SOFT PRESSED OF THE GRAPES,
PRE-FERMENTATIVE COLD MACERATION OF 6 HOURS.
REFERMENTATION IN THE BOTTLE FOR 2 MONTHS.
MATURATION SUR LIES: 60 MONTHS ON THE LEES
BEFORE THE DÉGORGEMENT.

WINE TASTING

SOFTLY, SPARKLING WITH FINE AND PERSISTENT PERLAGE. THE COLOR IS AN ONION PEEL PINK WITH COPPER HINTS. THE AROMAS ARE COMPLEX, DOMINATED BY FRUITY AND FLOWERY NOTES, ENRICHED WITH PLEASANT HINTS OF BREAD CRUST. IT EXPRESSES UNIQUE ELEGANCE, PLEASANT FRESHNESS AND THE SMOOTHNESS OF THE BUBBLE. EXCELLENT WITH SEAFOOD AND SHELLFISH, ALSO PERFECT WITH COLD CUTS AND MEDIUM-AGED CHEESE.

SERVING TEMPERATURE 6-8 °C

HISTORY OF PRIZES AND AWARDS



BIBENDA, MAXIMUM PRIZE FIS



CORONA VINI BUONI D'ITALIA

ANALYTICAL DATA

ALCOHOL: 12,3% VOL.
PH: 3,26
TOTAL ACIDITY: 6,3 G/L
RESIDUAL SUGAR: 5,5 G/L
NET DRY EXTRACT: 24 G/L



OBTAINED BY ORGANIC CERTIFIED GRAPES



Member of

WRT

La Nuova Frontiera del Vino