

Rosa Batista



Classification:	sparkling brut rose wine of Sangiovese of Romagna
Variety:	Sangiovese of Romagna, large berry clones
Production area:	Dovadola (FC)
Altitude:	190 m a.s.l.
Soil type:	ochre clay with sandstone intrusions
Vineyard features:	vineyards planted in 1994, with 3.333 plants per hectare, spurred cordon
Hectare yield:	average 60/80 q/ha
Harvest time and method:	third / fourth week in August, strictly handharvesting
Vinification:	white vinification with skins separated during fermentation and temperature control
Sparkling winemaking process:	prolonged charmat method with complex batonage and shaking process for over 10 months in the autoclave
Alcohol:	12,3% vol
PH:	3,35
Total acidity:	6,1 g/l tartaric acid
Tasting notes:	bright salmon pink, with extremely fine, very persistent mousse. Fully-developed complex floral aromas, fruity hints and a herbal finish. Solid on the palate with moderate acidity and a gently dry finish; rich in personality, vigorous and lingering. Not easily forgotten and able to evoke interest and memory. Wine for all kind of eating.
Wine health components:	resveratrol content 1,38 mg/l



Cantina

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