

# Adri

## BRUT ROSÈ

**Colour:** Pale pink with bright reflections.

**Nose:** Delicate and fragrant with hints of strawberry, raspberry and rose.

**Taste:** The freshness of this wine with structure and aromatic breadth emerges on the palate.

**Storage and serving:** Bottles should be stored in a cool dry environment, away from light and sources of heat. Serve at a temperature between 6-8°C. A rather large tulip-shaped glass goblet is recommended.

**Pairing:** A perfect companion for dishes based on fish, shellfish and elaborate but delicate meat dishes.

## TECHNICAL SHEET

**Grape variety:** White and red grapes with a high sparkling vocation.

**Vineyard characteristics:** Limestone and morainal soil, vines grown with the Sylvoz form, density 3300 vines/ha

**Average production:** 15 t/ha

**Harvest period:** September/October

**Harvesting method:** Manual

**Pressing/Decanting/Vinification:** After harvesting, the red grapes are soft pressed and left for a short period in contact with their skins. As soon as the desired colour is reached, the must is separated from the marc and partially fermented in steel containers at a temperature of 18-20°C for 15-20 days. The cuvée is then prepared by adding 95% white wine to 5% red wine.

**Second fermentation:** Second fermentation takes place according to the Martinotti-Charvat method which involves a natural refermentation in autoclaves for 30 days.

**Sugar residue:** 12 g/l,

**Alcohol:** 11.5% vol.