

KAMES

ROSÉ GARDA DOC BRUT MILLESIMÈ

Classic Method

Altitude

Between 150 and 200 mt. above sea level.

Soil composition

Fluvial terroir with gravel bits and clayish layers.

Density

6250 Vines per hectare.

Wine Making

Sparkling wine made following the Traditional Method - fermentation inside the bottle. The grapes are manually selected, the harvest is made by hand. Whole bunches are gently crushed using pneumatic presses. The must is then left to settle in stainless steel tanks at a controlled temperature. The Degorgement is made during the spring following the year of the harvest.

Ageing

On the yeast for 27 months.

Exposure

South - East.

Grapes

100% Pinot Nero.

Training System

Guyot.

Harvest

The grapes are picked by hands in the last week of August.

Size

750 ml - 1,5 lt

Serving temperature

8 - 10 °C

Alcohol

12,5%

Acidity

6,7 g/L

Residual Sugar

12 g/L

Food Pairing

Ideal to be served as aperitif. Perfect combination with fish dishes, raw fish and shellfish and sushi.

Colour

Pale, soft and bright pink, fine and long lasting perlage.

Scent

Refined notes of wild strawberries and red currant with a fresh essence of hawthorn flowers, underlined by delicate notes of bread crust originated by 20 months on the yeasts.

Taste

Fresh and fruity, properly soft. The almond aftertaste is supported by a pleasant acidity.



Case Bottles	Pallet cases	Pallet Layers	Case Weight	Pallet Measures	Pallet Weight	EAN Code
6	80	8	9,5 kg	33x25,5x17	760 kg	8052432223559



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