

I TRE VESCOVI

ROSÉ

VINO SPUMANTE DI QUALITÀ

METODO CLASSICO BRUT



The name is the outcome of an inspired insight that refers to an extraordinary “cru”, the Tre Vescovi, the location where the boundaries meet of the dioceses of Acqui Terme, Alessandria and Asti.

A sparkling wine produced with the classic method, it is not only the result of a particular technique but a long and fascinating history.

The story of our Tre Vescovi begins before the harvest when the choice of the grapes is made with discernment in order to ensure a raw material of excellent quality, perfectly health and properly ripe with high but not excessive sweetness.

GRAPE: Native Piedmontese variety.

SOIL: Limy - sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: North-east.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: The grapes are harvested by hand in boxes around the last ten days of August in order to keep the grapes perfectly intact on their arrival in the cellar. The harvest is conducted in the morning in order to deliver the product still very fresh to the Cellar in the afternoon.

VINIFICATION: The grapes undergo soft pressing following the static decanting of the must at 10 °C for around 48 hours. Alcoholic fermentation begins in steel tanks before being transferred to barriques and lasts around 20 days.

AGEING: The wine is stored in barriques on the fine lees for three months. It is then aged for a month in steel tanks at a temperature of 5 °C.

SECOND FERMENTATION: The “tirage” operation is conducted when the wine has undergone a second fermentation in the bottle lasting around 36 months. Then “degorgement” takes place and, at this point, it is ready for a final period of rest for six months before being placed on the market.

TASTING NOTES

COLOUR: Powder pink with “onion peel” highlights.

BOUQUET: Complex, fruity, light with hints of crusty bread, in particular rose petal and red fruits with a mild, pleasurable hint of caramel.

TASTE: Dry, tasty, fruity with the aromas of dried figs and a finale of great elegance.

PAIRINGS: Appetizers, raw seafood, seafood salads, fresh, mild fresh blue-veined cheese.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 8 - 10 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO