

## 595 SPUMANTE METODO CLASSICO NERO D'AVOLA ROSÉ MILLESIMATO



Smooth, mouth-filling and balanced. A brut rosé made with the classic method, fine and persistent. A Nero d'Avola pure, epitome of the scents and aromas of Sicilian hills, fully representative of the territory of origin. One among the most popular Cuvée of Colomba Bianca, it comes from selected vineyards typically suited for the production of spumante-based grapes. Noble, gentle, Rosé 595 is characterised by a silky and mellow perlage leading to warm flavours of red fruit combined with fragrances of yeast and brioche.

### SENSORIAL ANALYSIS



**COLOUR:** Antique rose, brilliant.



**BOUQUET:** Enticing notes of raspberry, strawberry and cherry mingle with scents of dried fruit and yeast.



**PERLAGE:** Fine and persistent.



**TASTE:** Structured body, fresh and lightly sapid. Pleasant and zesty, with a good persistence on the finish.

### HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with fish-based aperitif and appetizers, game and white meat.

**RECOMMENDED GLASS:** Flûte glass with a wider bowl.

**SERVING TEMPERATURE:** 6-8 °C.

### ON THE MARKET

**ORIGIN OF THE NAME:** It recalls the altitude of the original vineyards.

**ANNUAL PRODUCTION:** 10.000 bottles.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (horizontal).

### AGRONOMIC DATA

**VITICULTURE:** Sustainable/integrated farming.

**GRAPE VARIETY:** 100% Nero d'Avola.

**VINEYARD LOCATION:** Between the hills of Vita and Salemi.

**ALTITUDE:** 500-600 m.a.s.l.

**SOIL:** Chalky.

**TRAINING SYSTEM:** Guyot.

**PLANTS/HA:** 4.000.

**YIELD Q/HA:** 10.

**HARVEST PERIODLE:** Third week of August.

**HARVEST METHOD:** Manual in 10-15 kg crates.

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 11,5% Vol.

**SULPHITES CONCENTRATION:** Low content of sulphites, 40% of the maximum level.

**FOAM FORMATION:** Nero d'Avola grapes are hand harvested and accurately processed. The pressing is soft and gradual, with the only extraction of the top quality must. First, basic wines blend together in order to reach the ultimate Cuvée. Once the liqueur de tirage is added, refermentation starts, while bottling takes place in traditional champagne bottles sealed with crown caps. This is the stage where second fermentation occurs, at 14°C for 30 days, with a rest on lees for about 24/36 months. When disgorging, the liqueur

de expédition is added and finally capped and packaged.

**REFINEMENT IN BOTTLE:** 36/40 months.

**AGEING POTENTIAL:** 3 years after disgorgement.