

# CRUASÉ

## MAZZOLINO ROSÈ



Made from 100% Pinot Noir grapes from the Mazzolino Estate's vineyards, fermented after brief maceration on the skins. It is the first variety to be harvested, thus preserving its distinctive freshness and sapidity to the full. When the grapes have reached the right level of ripeness they are picked by hand in small crates.

The "base wine" is obtained by softly pressing the whole grapes, then after brief settling at a low temperature, fermentation starts with selected yeasts in temperature-controlled steel vats between 18 and 20°C. The following spring, the tirage process is started by adding sugar and yeasts to the base wine for second fermentation.

The bottled wine is left to rest on the lees (sur lies) in the cellar for at least 18 months.

After this period the bottles are put in pupitres for manual riddling. After dégorgement or disgorgement, liqueur d'expédition is added and the wine is released.

It has a pale, bright and crystal-clear salmon-pink color; the aroma is intense, with good complexity and a fine, elegant and persistent perlage.

The bouquet is generous and characteristic with hints of roses, exotic fruit and cakes. It is initially fresh on the palate, then pleasantly soft and delicate, which gives the wine great balance.

Best drunk at 6-7°C as an aperitif. At 9-10 °C it is ideal with starters, fish pasta and rice dishes and vegetarian dishes.



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