

TENUTA MAZZOLINO



CRUASÉ



Appellation:	Oltrepò Pavese DOCG Pinot Nero Spumante Rosè Cruasé
Grape Variety:	100% Pinot Nero
First vintage:	2007
Vineyard:	1,25 Ha
Exposure:	East
Elevation:	180 - 220 mt asl
Gradient:	40% to 70%
Year of planting:	2000
Vine density:	5.000 x Ha
Grape yield:	90 qt
Soil composition:	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
Pruning system:	Guyot
Harvest:	Manual harvest in small plastic crates
Fermentation protocol:	The grapes are visually checked, weighed and crushed in a membrane press in order to obtain the desired Rosè color. The "tête de cuvée" - kept aside from the "taille" - ferments in separate vats at 18°C
Winemaking:	Temperature-controlled alcoholic fermentation in stainless steel vats
Elevage:	44 months of 'sur lattes' maturation following the 'tirage'
Alcohol:	12,5% by vol
Total Acidity:	7,3 g/l
Volatile Acidity:	0,31 g/l
Ph:	3,08
Service temperature:	8°- 10° C
Colour:	A delicate salmon color with an abundance of fine bubbles
Aromas:	A complex, vinous nose dominated by ruby red grapefruit evolving into tangerine, with a fine toasty character
Taste:	Layers of juicy red berry flavors follow through onto a delicate palate, with an elegant floral/herbal finish
Food pairing:	Rich, savory canapès, shellfish and crustaceans, tuna tartare or salmon carpaccio, charcuterie (Parma ham, Patanegra) and soft/semi-hard cheese of medium ageing.
Wine glass:	

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