

# Sparkling

This Spumante is produced with a classic method and it's the result of technology, but represents a long fascinating story. The story of our I Tre Vescovi starts before the harvest with the selection of the vineyards, done with care and attention, in order to have the best quality grapes, perfectly and properly ripe with a correct and not excessive richness of sugar. The grapes, handpicked in small cases, are softly pressed to get 50% of "first juice" from the starting quantity.



After natural decanting, the "first juice" is fermented at temperature controlled in small oak barrels for a period of three months. This period is followed by the most important process to make this wine. I Tre Vescovi, already brilliant and stable, with addition of sugar and selected yeasts, is now bottled, sealed with a special cork and fermented for second time in conditioned dark environment with a temperature between 15°-18° C.

After 24 months the process of degorgement begins and the final stage in production is to remove the death yeasts from the bottle, to apply the traditional mushroom cork. Our I Tre Vescovi Spumante I now ready to enjoy!

It has a pale rosé color with yellow reflections that reminds the French "peau d'oignon", with an elegant complex bouquet, bread crust scents, and pleasant fruity notes, all blended together in a perfect harmony. It has a sapid taste with pleasant vanilla note on final, a great structure and long last finish.

## I Tre Vescovi Rosé

- Metodo classico - Brut
- Quality sparkling wine - 750 ml •

### Winemaking

Classic Method or Champenoise: after the first 3 months fermentation in small oak barrels, the wine is refermented in the bottle for 24 months for the first degorgement. After this another two "degorgement" (36 and 48 months).

### Alcohol

12,5 % by Vol.\*

### Garde probable

10 years\*

### Serving Temperature

10-12° C.

### Food pairings

Because of its complexity, it's great as an aperitif but we believe it really pairs well everyday meal.

\*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

