

# CASTEL DEL MAGO

## ROSÉ

VINO SPUMANTE  
EXTRA DRY



Our Rosé Extra Dry “Castel del Mago” has been created to complete Vinchio Vaglio sparkling range. The name refers to a story written by the famous writer from Vinchio, Davide Lajolo, when he used it to describe one of the most fascinating and mysterious places of the Natural Park Reserve Val Sarmassa, a natural area between the Vinchio, Vaglio Serra and Incisa Scapaccino villages.

The main characteristic of this sparkling wine is the preservation of the varietal aromatic flavours of the original grapes while maintaining their freshness and intensity thanks to the use of the sparkling wine method, discovered at the end of the 19th century by the Piedmontese scientist Federico Martinotti and subsequently perfected by his French counterpart Eugène Charmat, which involves the use of a closed tank the “autoclave” for proper fermentation.

**GRAPE:** indigenous grapes from the territory.

**SOIL:** sandy and calcareous soils.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** East.

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

**HARVEST:** the last two weeks of August, the grapes are hand harvested in the morning so that they arrive fresh and in optimal condition to start the vinification process.

**VINIFICATION:** the first step is the direct soft pressing of the grapes followed by static decantation of the must at 14 °C for about 24 hours. The alcoholic fermentation takes place at a constant temperature of 15 °C and lasts for about 15 days.

**SECOND FERMENTATION:** The fermentation is made according to the process Charmat method (Martinotti) in closed tanks for about 10 days. Then the wine remains 3 months in the bottle before trade release.

### TASTING NOTES

The wine has a brilliant and lively colour with light pinkish hues and a fine and persistent mousse. The nose is intense and fruity with aromatic notes and floral hints. The palate is fresh, harmonious and easy drinking and it is respectful of the complexity of the olfactory sensations.

**PAIRINGS:** aperitifs, light starters, fish dishes, all meal long especially on summer tables. Unusual but very pleasant pairing with desserts based on dried fruit.

**ALCOHOL CONTENT:** 12,5% vol.

**SERVING TEMPERATURE:** 6-8 °C.

**SIZE:** 0,75 l.