



Metodo Classico
Cruasè

Conte Vistarino Winery

CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Saignée della Rocca

CRUASÉ

Oltrepò Pavese Metodo Classico
DENOMINAZIONE ORIGINE CONTROLLATA & GARANTITA

Vintage:	s.a	Winemaker:	Giacomo Barbero Alberto Musatti	
Grapes:	100% Pinot Nero	Quick	giovane ○○○●○	affinato
Growing area:	Pietra de' Giorgi	Character :	leggero ○○○●○	di corpo
			dolce ○○○○●	secco
			no legno ○●○○○	legno
Alcohol :	13 % volume	Food suggestions :	Very suitable all meal long, it is suggested as aperitif and with fish and shell-fish as well as white meat.	

Winemaker's Notes:

Colour: brilliant rosé with onion skin hues. Delightful sparkling with fine and persistent "perlage".

Nose: complex, wide, austere, elegant, delicate with scent of red fruits.

Palate: multifaceted, dry, complex, elegant and fruity, Saignée della Rocca is perfect in balance and with great affinity nose-palate. A long and pleasant aftertaste completes the character of this wine .

Serving temperature: 7-9 ° C.

Cellaring: 4-6 years after "degorgement".

Vineyard's information :

Pinot Nero arrive in Italy thanks to the Count Carlo Vistarino in 1.850 who, some years later, started the production of **the Italian Metodo Classico Brut**. The Saignée della Rocca is the last release of our sparkling Pinot Noir. The grapes are grown in a special vineyard of Rocca de' Giorgi estate and the fermentation process is made following the "Saignée Method". It means a short maceration (6-8 hours) and a final fermentation without skin. In a second time the wine is bottled and it starts a long and slow fermentation (30 months) with an exchange and a melange of yeast and residual sugars.

Difference is...

The short maceration gives to the wine an interesting rosé colour inviting to look at.

Very appealing and enjoyable at the first sight the multifaceted and complex taste confirm the first impression:

Let's try the Saignée della Rocca shiver!

