



DARE

Rosè

# Rosaja Extra Dry



**Variety:** 100% Raboso.

**Soil and vineyards:** clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

**Harvest:** manual harvesting at the end of October.

**Vinification and ageing:** the manual harvest begins once the grapes have reached the optimum levels of total acidity, sugars and phenolic maturity; they are then destemmed and crushed. The first-pressing must is separated from the rest of the grapes and ferments with carefully selected yeasts (without the skins), in stainless-steel tanks at a controlled temperature (18°C). The base thus produced is ready to begin conversion to sparkling wine using the Charmat Method, at a constant temperature (16-18°C). After filtration and isobaric bottling, the wine is ready to be released onto the market.

**Maturation potential:** thanks to the organoleptic properties inherited by our Raboso grapes, this wine has great ageing potential, reaching its apex after 10-12 months of in-bottle ageing, when its maturity and polish are unmatched; if you prefer to savour it at its fruitiest, it is advisable to drink it after 6-8 months of in-bottle ageing.

**Tasting notes:** pink colour tending towards cherry; abundant, evanescent foam, fine and long-lasting perlage; the bouquet is fruity, characteristic, highly refined and elegant, laced with notes of wild strawberry, rennet apple and breadcrumbs; the palate is smooth, delicate, pleasantly acidulous and intensely fruity.

**Alcohol content:** 12% by vol.