



## JEROBOAM TM BRUT

### METODO CLASSICO

Rosé sparkling wine, Metodo Classico, made with fermentation in bottle in contact on yeasts, with manual remouage, made with red grapes harvested early, vinified in pale pink, with light maceration of the grapes in a press in inert atmosphere to protect the delicate aromas of rose petals and red fruits. Serve at 8°-10°C.

#### Appellation

Vino Spumante di Qualità Rosato Brut  
Metodo Classico

#### Variety

Red grapes

#### Soil / Vineyard

Vines planted on clay and limestone soil with silty marls, an alkaline pH and considerable water retention. Western facing vineyard.

#### Vinification / Ageing

Rosé-wine fermentation, with soft pressing of the grapes after a short maceration and then fermentation in stainless steel vats, letting the wine age on the lees for several months. Followed by bottling and ageing sur lattes (on yeasts) for at least forty months; manual remouage of the bottle on pupitres.

#### Colours / Highlights

Rose petal with very persistent perlage.

#### Fragrance

Intense, delicate and generous, notes of yeast and crusty bread, overtones of freshly picked flowers and wild berries.

#### Palate

Fresh, lively and savoury, excellent underlying acidity with clearly expressed minerality and a light finish of wild plum and currants.

#### Analytical data

Overall alcohol content: 13 % vol.

Total acidity: 8,17 g/l

Residual sugar: 5 g/l

pH: 3,1

Total dry extract: 26 g/l

#### Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 62 mg/l SO<sub>2</sub>.

	Bottle	Stopper	Cage	Capsule
COD. DISPOSAL	GL 70	FOR 51	FE 40	C/ALU 90
COLLECTION	GLASS	ORGANIC	METAL	ALUMINUM