

# DONNA SILVIA SPUMANTE BRUT ROSE'

## METODO CLASSICO

*Dedicated to my wife Silvia, a great character and icon of class, beauty and elegance. Her soul is identified in each single bottle of this amazing sparkling wine. Vinified in the heart of the Sangiovese territory in Tuscany, this wine is an invitation to discover our local grapes with a sparkle point of view.*

- Dr. Rothenberger, Proprietor

### PRODUCTION NOTES

We carefully hand pick at the end of August, selecting only high quality grapes. After the gentle press, the grape mash is cold-settled, racked, then fermented at a controlled temperature. In spring, a selection of the best base wines from the previous vintage is added to the new wine, together with a mixture of sugar and cultured yeasts; it is then bottled, and undergoes its secondary fermentation. After 32 months of fermentation and maturation, the wine is disgorged, then topped up with a liqueur d'expédition. After a further minimum of 3 months ageing, the wine is released.

### TASTING NOTES

A bubble with an antique pink color with a fine and persistent perlage. Characterized by a fragrant scent enriched by a sensory explosion of berries, citrus fruits and rose petals.

*"After a dream met a terroir, I took care of it so that you could finally drink it"*

- Franco Bernabei, Winemaker



### PRODUCTION PROCESS

Metodo Classico

### GRAPE BLEND

50% Sangiovese

30% Pinot Nero

20% Chardonnay

### ALCOHOL CONTENT

12% Vol

### DISGORGEMENT

November 5, 2020

### PRODUCTION

1,000 Bottles

### FORMATS

750 ml

### SERVICE TEMPERATURE

10-12 ° C