



B O D E G A S O T T A N O

Sottano · ESPUMANTE ROSÉ BRUT

Variety
Pinot Noir - Chardonnay

Region of origen

Valle de Uco, Mendoza

Vine cultivation

Vertical shoot positioning system

Yield

9 Tn / Ha

Vinification process

The must is gently pressed and cooled to 8 ° for 24 hours. After that, its temperature goes to 12 ° for the sake of sharing time with selected yeasts. The alcoholic fermentation process takes place between 12° and 14°C in stainless steel tanks with careful supervision

Aging Process

3 months in contact with lees. The dosage takes place in stainless steel tanks and temperature is regulated for one month.

Tasting Notes

Vibrant and seductive rose color, small and persistent bubbles, aromas of red fruits such as raspberries, cherry and strawberries go directly to our nose. We also find typical notes of toasted bread as well as floral notes of roses and jasmine. It is fresh, fruity and youthful, the red fruits such as strawberries or cherries give a velvet and a pleasant sensation.

Temperatura de servicio

8° - 10° C

