

# CRUDOO ROSÈ EXTRA DRY V.S.Q.

ITALIAN FINE SPARKLING WINE

Giorgi Estates is the one of the best Italian champenoise method wine producer, and as today is still a family run company. The origin is dated 1875, and since that age they studied the champenoise method processes and adapted them to the typical grapes of Oltrepo' Pavese.

The Winery is located in the heart of Oltrepo' Pavese, where the best quality vines grow. Crudoo Rosèe is the latest project of Giorgi. The best Pinot Nero grapes are directly selected in the vineyard, and the enologist does an accurate maceration on the skins keeping the must refrigerated. The second fermentation occurs in autoclave, and for the first time in the world the tank is connected with classical music vibrations. This special process softens the polyphenols, creating a more rounded wine with freshness and deep flavours. Then, during the last month of second fermentation, Giorgi adds some exhausted yeasts previously used into the champenoise method, in order to characterize the Crudoo Rosèe with special flavours. The final stage regards the bottling, which occurs without filtering the wine.

The result is a long charmat sparkling wine, with a complex bouquet and really reach in flavours. His perlage is fine and persistent, and the colour is cloudy. A unique product worldwide! The Crudoo Rosèe won a lot of awards worldwide, and it is served in the best restaurant in the world, classified as best Italian charmat sparkling wine.



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**Vineyard:** Giorgi Estates

**Production Area:** Canneto Pavese – Lombardy Region - Italy

**Grapes:** Pinot Nero

**Yield:** 80 Q/Ha (7,000 bottles/year)

**Vinification:**

- Grapes are late harvested by hand in small crates during the first week of September
- After destemming and soft pressing, the must macerates on the skins for 8 hours
- This is followed by slow alcoholic fermentation that takes place over 20 days at 18°C
- The second fermentation occurs in autoclave for 12 months, and subsequently the exhausted champenoise yeast is added to mark a special flavour
- The unfiltered wine is bottled, and ages at least three additional months in the cellar

**Sugar:** 12 g/L

**Dry Extract:** 33.1 g/L

**Alcohol:** 12% Vol

**Aging:** 4 years

**Colour:** Rose

**Bouquet:** Elegant and complex, marked by rose and hints of fresh red fruits, bread crust, strawberry, orange and vanilla.

**Flavour:** The tasting is characterized by fresh red fruits, and the fine perlage softly greets the palate. It is a lingering and full body wine. It is perfectly balanced and harmonic, with fragrant and elegant notes.

**Serving Suggestion:** Excellent as aperitif, best paired with cured fish.

