

FUSION ROSÉ BRUT D.O.C.G.

ITALIAN FINE SPARKLING WINE

Oltrepo' Pavese is a triangle of land beyond the Po river, a dry climate in winter and gently breezy in summer. It is an almost unbroken carpet of vineyards, recognizes as one of the best areas to grow Pinot Noir grapes in Italy.

For more than a century, Giorgi has grown his Pinot Nero vines in the hills at 400m above sea level, where the temperature varies greatly between night and day. Thanks to these particular weather conditions, the grapes develop a high acidity content, which functions as a natural preservative for the wine.

In order to preserve the totality of the grape's features, the grapes are harvested early in the morning and are quickly transported to the winery. The vinification takes place at controlled low temperatures to prevent any kind of modification to the must and the use of chemical stabilizers. Giorgi creates the Fusion Rosé sparkling wine following the ancient champenoise rules and every stage is made by hand. The "liqueur d'expédition" is a secret formula brewed by the enologist, and is made only with natural ingredients.

The Fusion Rosé D.O.C.G. is a fine sparkling wine that has won awards worldwide. It has been mentioned as 2 Bicchieri Gambero Rosso as the one of the best champenoise sparkling wines in Italy.



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Vineyard: Giorgi Estates

Production Area: Canneto Pavese – Lombardy Region - Italy

Grapes: Pinot Nero

Yield: 60 Q/Ha (5,000 bottles/year)

Vinification:

- Grapes are harvested by hand in small crates during the last week of August. After destemming and soft pressing, the must is immediately separated from the skins
- This is followed by the alcoholic fermentation where the wine ages at least six months on the lees in stainless steel tanks, in order to extract all the polyphenols and anthocyanins of each grape
- The enologist then creates the cuvée and the wine is bottled with the "liqueur de tirage"
- The second fermentation process will take 30 months, with continuous manual "remuage"
- During the disgorgement a natural "liqueur d'expédition" is added
- To finish the process, the wine is aged for at least six additional months in the cellar

Sugar: 6.0 g/L

Dry Extract: 27.6 g/L

Alcohol: 12.7% Vol

Aging: 5 years

Colour: Intense pink with nuances of amber. Fine and persistent perlage

Bouquet: Ample and complex, marked by fresh red fruits, cherry, orange and vanilla. A fine and intense fragrance that delights the nose.

Flavour: The tasting is characterized by an intense freshness and dry sensation, and the fine perlage softly greets the palate. It is a lingering and full body wine, perfectly balanced and harmonic, with fragrant and elegant notes and a velvety tannin sensation.

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