Ferghettina Rosé, Franciacorta DOCG (Magnum) 2020

IFE0352020

Azienda Agricola Ferghettina

— Lombardia, Italy

A soft and rounded sparkling wine with berry and bready notes. Delicate and elegant.

Production

The Gatti family manage 120 hectares of vineyards in six localities within the DOC. Sunny rolling hills, at the foot of the Alps, ensure well ripened grapes. The alcoholic fermentation is carried out in stainless steel tank at controlled temperature between 16 and 18°C with selected yeasts. The wine spends 12-24 hours on the skins to extract the natural pink colour (red wine is not added). Tirage takes place in spring time of the following year. The wine is aged on lees for 36 months. Dosage is 4 grams/litre of sugar.

Tasting note

A delicately coloured 'onion skin' rose. The nose reveals hints of berries, fresh currants and toast, with more sweet berries and savoury flavours on the palate. A charming and pretty wine.

Food Match

Delightful with shellfish, mozzarella and vine-ripened tomato salads, or a range of dim sum.

ABV:
12.50%

Case/Bottle Size:
3x 150cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Franciacorta DOCG

Winemaker:
Roberto Gatti

Grape Varieties:
Pinot Nero 100%

Suitable for:
Vegan