



# LE COCCOLE VINO SPUMANTE ROSÉ BRUT



## TERROIR CHARACTERISTICS

Altitude: 200 a.s.l.  
Size of vineyard: 0,60 Ha approximately  
Exposure: various  
Type of soil: sandy and clayey  
Vine planting density: 4600 vines/Ha  
Vineyard training system: guyot  
Age of vines: 50% 25 years and 50% 5 years

## TECHNICAL NOTES

Grape variety: 100% Barbera  
Vineyard practice: hand-harvesting by selecting grapes  
Wine-making method: in temperature-controlled stainless steel with brief maceration on the grape skins to give the rosé color  
Foaming: according to the Martinotti/ Charmat method at a constant, controlled temperature  
Sugar Level: Brut  
Bottle: Champagne bottle, cc 750

## WINE TASTING NOTES

Delicate cherry rosé color with fine and persistent perlage, the nose is fruity, floral with notes of cherry, berries and rose. In the mouth it is fruity, fresh, elegant, balanced and enveloping. Barbera grapes from the vineyards of the estate around the house of "Le Coccole" enhance its aromas and give it a natural softness, creaminess and harmony.

## PAIRING

Excellent as an aperitif and with pasta dishes, fish and white meats.

## SUGGESTED SERVING TEMPERATURE

Between 6° - 8°C.

### Il Botolo Azienda Agricola

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