

Le Marchesine

ARTIO

ROSÉ MILLESIMATO

THE GODDESS OF THE HUNT

Deity of the hunt, her depiction is a mirror of the characteristics of Rosé Le Marchesine: the goddess, feminine and delicate, just like the Chardonnay, accompanied by a bear, as strong as the Pinot Nero.

THE JOURNEY IN THE WOODS

Very classic colour, ranging from coral to light salmon rose, the bubble is rather foamy, fast, abundant, continuous.

At first nose clearly perceives the maceration, the red grape clearly expresses the plum, the cherry, the wild black fruits such as blueberry and the blackberry of the mulberry; the typical characteristics of vegetal and spicy, the bark and the musky tones come out, closes with more fresh and citrus characters.

The taste is balanced, delicate dry nuances, acidity and savour are well balanced by an enveloping alcohol tenor, in the finish red fruit and small berries are obvious, with a good spiciness and a hint of licorice.





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Residual Sugar: 8 grams/liter

Component grape varieties and percentages:
Pinot Noir, Chardonnay

Training system: spurred cordon and guyot.

Yield per hectare: 100 quintals of grapes/hectare.

Harvest: hand picking into small boxes max 18 kg each

Vinification: the clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling, the must is inoculated with cultured yeasts. The wine consequently ferments at controlled temperatures in stainless steel. The cuvée is assembled, the liqueur de tirage added and the bottles capped, and the bottles are laid down for the prise de mousse.

Maturation, ageing: minimum 36 months.



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