

DONNA ELVIRA



SPUMANTE ROSATO

MILLESIMATO

BRUT

GRAPE AND CLASSIFICATION

100% Aglianico, Irpinia DOC.

PRODUCTION AREA

From Montemiletto territory at 400mt above sea level, blend of different parcels with various exposures.

SOIL

Clay like.

HARVEST AND WINE MAKING SYSTEM

Harvested by hand in middle to late September and placed in ventilated boxes. Brief maceration of the destemmed grapes, soft pressing, static settling, and fermentation at a controlled temperature. Aging on fine lees for 6 months, refermentation in autoclave for 30 days at a temperature of 18 degrees, contact with yeasts for approx. 100 days.

AGEING

After bottling, ageing continues in bottles for a minimum of 12 months.

ALCOHOL LEVEL

12% volume.

COLOUR

Pale rose.

TASTING NOTES

The foam is abundant and enduring. It has hints reminiscent of pomegranate and pink grapefruit peel. On the palate, the rawness blends with the creaminess of the fine bubbles that leave room for a fresh, round, and persistent finish.

PAIRINGS

Best paired with summer dishes, tomatoes, grilled vegetables, aged cheeses and meats.

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