



CUVÉE IMPERIALE MAX ROSÉ

Franciacorta

GRAPES: Chardonnay (70%) and Pinot Noir (30%), from the best vineyards in the 19 municipal areas of Franciacorta.

HARVEST PERIOD: mid-August to early September.

YIELD: 9,500 kg of grapes per hectare with 60% must yield, equivalent to 7,600 bottles per hectare.

VINIFICATION: gentle, gradual pressing of clusters with fractioning of the must; alcoholic fermentation in steel vats. A few hours' maceration of the Pinot Nero on the skins (rosé maceration) to emphasize the aromas and hue of the grape variety.

MATURATION: assemblage of the cuvée in the spring following harvest, with the addition of 10% reserve wines from previous vintages. Second fermentation in the bottles and maturation sur lie for a minimum of 24 months followed by an additional 2 months after disgorgement.

STYLE: Extra Dry.

SIZES AVAILABLE: standard bottle 750 ml.

SENSORY CHARACTERISTICS:

APPEARANCE: soft generous mousse with fine, lingering bead.

COLOUR: pale pink, varying slightly according to the vintage, due to the ripeness levels of the phenolic compounds in the Pinot Nero.

BOUQUET: complex, fragrant and lively, with emphatic notes of wild red berries and ripe stone fruit, with heady, warm impressions due to the presence of Pinot Nero in the liqueur d'expédition.

PALATE: full-volumed, velvet-smooth, with appealing body.

PAIRINGS: delicious as an aperitif, while its fragrant full body makes it an excellent accompaniment for various dishes: charcuterie, rich meats, sauces, medium-matured cheeses, and shellfish. A perfect complement for desserts with a touch of acidity (strawberries and blueberries) and fresh fruit cups.

SERVING TEMPERATURE: 8 °C.

ANALYTICAL DATA:

Alcohol 12.5% Vol, residual sugar 15g/l, total acidity 7.5g/l, pH 3.10.

FIRST VINTAGE PRODUCED: 1962