



## CUVÉE IMPERIALE MAX ROSÉ

### Franciacorta

**GRAPES:** Chardonnay (60%) and Pinot Noir (40%), 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