

## **Corte Bianca Rose**

Winery: Corte Bianca

**Category**: Wine – Sparkling – White

**Grape Variety**: Pinot Nero

Region: Franciacorta/ Lombardia/ Italy

Vineyard: Corte Bianca Winery established: Feature: Organic

## **Product Information**

Soil: Morainic

**Vinification & Yield**: Gentle pressing, fermentation in temperature controlled stainless steel tanks. Aged 6 months in stainless steel. The wise use of the refinements on lees both in tanks and in woods leads to a further enhancement of the features of the basic wines. The long refinement on lees in bottle (36 months) and the launch on the market not earlier than one year from the disgorging further characterize the wines of Corte Bianca

**Tasting Note:** Nose of small red and black ripe berries, of slightly unripe red apple and quince, flowery with notably candied orange peel, with a light scent of almond. Orange pale color. Consistent yet subtle perlage with fine and persistent foam. The wine is of fine structure, and with a right balance between acidity and body, delicate and persistent, with a good mineral level. The aftertaste enhances the red berries perception, and possess a pleasant scent of vanilla and tobacco.

Alc: 12.5 %

## **Producer Information**

Corte Bianca is set like a gem, in the profile of a soil that has generated it. In Sergnana, in Provaglio d'Iseo, between the gentler slopes of the foothill part of the northern Franciacorta and in a wider context where the denomination "pian delle viti" is a testimony of an ancient tradition linked to the wine. The rows grow on a slope facing the south, but protected by a hill from the excessive presence of the sun and the warm currents rising in the afternoon from the valley below. The microclimate is usually fresher than the other viticulture areas of the district, and gives us equilibrated ripening of the grapes even in the hottest years.

The finesse of the Franciacorta resulting has its base on this unique and peculiar climatic condition. The natural Amphitheatre, shielded on every side, on which the vine plants rest makes sure that the risks for the integrity of the grapes are limited and the defense can be organized in a natural way. Indeed, Corte Bianca has always adopted an approach based on the respect of the environment, the biodiversity and therefore the health of the costumers, as certified by the Istituto Mediterraneo di Certificazione for the organic production of grapes and wines.