



## UBALDO ROSI

### BRUT METODO CLASSICO RISERVA

- Type:** sparkling white wine fermented in bottles according to the traditional method
- First year of production:** 1997
- Production area:** hilly (500-600 m asl) in the municipalities of Cupramontana and Apiro (Marches Region)
- Terroir:** marine origin, of average consistency, with elevated points of clay and sand
- Grape varieties:** verdicchio 100% (native)
- Cultivation:** Guyot and double arched curve
- Yield:** 90 ql of grapes per hectare
- Vinification:** the refinement in the bottles takes place in the storage area of the ageing cellar. All of the work phases (Remoige, Degorgement) are carried out manually. Maturation on ferments has a duration of no less than 5 years. Label mentions vintage and degorgement year.
- Alcohol content:** 12,5% vol
- Colour:** bright straw-yellow with soft golden-green reflections; very fine persistent *perlage*
- Bouquet:** intense, fresh and finely penetrating with a clear fragrance of bread crusts, hints of laurel leaves and almond flowers
- Taste:** dry, sapid, clean and elegant with a pleasant after-taste of green almonds and long persistency on the palate
- Accompaniments:** a sparkling wine that is ideal with all kinds of fish dishes especially shellfish and for starters on special occasions
- Serving temperature:** 8-10° C.
- Recommended glass:** A wide flute for noble, classic method sparkling wines



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