



Brut de Moni

IL PALAGIONE

Classic Method Sparkling Wine
Brut Nature Rosé



Made with Sangiovese grapes from our vineyards in Montagnana and Palagione.

Color: Soft pink, brilliant with fine and persistent perlage.

Nose: pleasant notes of rosehip, grapefruit and pomegranate stimulate the senses to a desire for conviviality and lightheartedness.

Taste the delicate freshness and elegant harmony enhance, in an enveloping pleasantness, the olfactory scents of fresh fruit.

Pairings: excellent as an aperitif accompanied by finger food or with the meal, with fish dishes, cold cuts and fresh cheeses.

Recommended temperature: 8°-10° aperitif, 10°-12° with the meal.

CULTIVATION Spurred cordon with 8-10 buds - density 5,000 vines per hectare, yield about 6000 liters per hectare.

VINIFICATION Soft pressing of the unstemmed grapes is followed by a short maceration in the press, after cold decanting of the must, temperature-controlled fermentation begins in stainless steel tanks, with soaking on the lees for about 6 months and weekly batonnages. In the following spring, the draught is carried out, which will be followed by a second slow fermentation in bottles, in our underground cellar, with natural temperatures and humidity that are ideal for the process to take place. At disgorgement, which takes place after a minimum period of 24 months, we add nothing but our own wine and which will be followed by a minimum bottle aging of several months.