



## DG VITICULTORS Brut Rosé 2010

<b>Soil</b>	Soil is calcareous of loam-clay structure and is abundant in gravel.
<b>Grape varieties</b>	100% Pinot Noir.
<b>Vinification</b>	The pressing is gentle and fast, just after destemming, with a yield of 45%. First fermentation in stainless steel tanks at 15°C. Tirage in February of 2011.
<b>Ageing</b>	Minimum fifteen months in bottle before disgorgement.
<b>Alcohol</b>	12,5% Vol.
<b>Acidity</b>	5,3 g/l expressed in sulphuric acid (ATS).
<b>PH</b>	3,1
<b>Residual sugar</b>	0 g/l
<b>Yield</b>	2700 l/Ha.
<b>Bottle capacity</b>	75 cl.
<b>Nº of bottles per box</b>	6
<b>Tasting notes</b>	Of an orange salmon color. Creamy in its texture, the carbonic acid is very well integrated. Tastes of strawberries, red berries and sweet bakery. Elegant, has an intense flavor that remains long in mouth.
<b>Combination</b>	Suited for aperitif, with smoked fish or meats, anchovies in brine, cured ham and desserts.



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