

Il Bruvé

VSQ METODO CLASSICO BRUT



*Our Sangiovese in a classic method
Spumante version.*

VSQ METODO CLASSICO BRUT ROSÉ

GRAPE VARIETY: Sangiovese

SOIL: sandy (85-95%) with traces of clay (0-15%) and fossils, light colour, medium depth, dry

VINE DENSITY: 5,000 plants per hectare

TRAINING SYSTEM: spurred cordon trained 80 cm from the ground

YIELD PER HECTARE: 70 quintals

VINIFICATION

When the summer heat gives way to fresh September breezes, we hand-harvest the grapes, which are placed in 200 kg bins and transported to the cellar, where they are de-stemmed, selected on a vibrating belt and pressed. Maceration on the skins follows for the time needed to obtain the intensity of colour and nuances we consider optimal, after which the skins are removed and fermentation of the must begins in steel tanks at a temperature of about 16°C. The wine obtained in this way, after being assembled in cuvée from various years, is destined for tirage and secondary fermentation in bottles. Then the bottles are stored in pupitres where they undergo remuage. Once perfect ageing with the yeast has been reached, the bottles are disgorged, topped up with liqueur d'expédition and closed with the final cork. Disgorgement is followed by ageing for at least 3 months.

TASTING NOTES

Pale pink colour with onion-skin nuances and very fine perlage. The bouquet is elegant and intense, with red fruit and floral, especially violet, and croissant notes. Elegant and complex in the mouth, with pronounced minerality and agreeable freshness. Il Bruvé has a clean, fresh, enveloping finish with notable persistence.

FOOD PAIRING

Perfect as an aperitif before the meal, excellent with all kinds of appetizers and pasta dishes with seafood sauces.

It is the ideal accompaniment for fresh fruit desserts.