

GODÒ

Rosé Spumante Extra Dry



“Godo” evokes easy enjoyment and is what we had in mind when we created a delicate rosé sparkling wine, with the fragrant scent of fresh-cut roses, wildflowers and raspberry. The grapes are harvested some days before full ripening, ferment with brief lees contact. The prise de mousse is by the Charmat method.

Grape Varieties	50% Corvina, 20% Merlot, 15% Cabernet, 15% Molinara
Vineyard location and characteristics	Verona province, 100 to 300 meters a.s.l. with varied exposures
Soil	Volcanic, alluvial, tuffaceous, morainal, clayey and calcareous
Vine training and planting density	Pergola or guyot with an average of 3,500 vines/ha
Harvest	Manual or machine harvest from end August depending on variety and vineyard
Vinification	Grapes are destemmed and crushed with light skin contact before pressing off the skins. Static decanting and controlled temperature fermentation 12°C followed by Charmat method prise de mousse
Maturation	One to three months in stainless steel vats and short bottle refinement
Organoleptic Characteristics	Light rose petal pink in color. Hints of roses and wildflowers with refreshing aromas of raspberry, sour cherry and red currant. A fine, persistent mousse provides full, satisfying texture
Analytical Notes	Alcohol: 12% vol Residual sugar: 10% (Brut)
Size	0,75 l
Pairings	An easy-going, lively sparkling wine that is perfect for informal gatherings as an aperitif or with light dishes, whether seafood or vegetable
Serving Temperature	8° - 10°
Cellaring	A young drinking wine, best consumed within 2 years of bottling