

GODO' Rose' Spumante Extra Dry

“Godo” evokes easy enjoyment and is what we had in mind when we created a delicate rose' sparkling wine, with the fragrant scent of fresh-cut roses, wildflowers and raspberry. The grapes are harvested some days before full ripening, fermented 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 At least 1 year in 20 and 30 HI Slavonian oak casks da 20, 30HI, 6 months in raw cement Tulipes and further bottle aging

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. - Sugar: 12-17 g/l

Size 0,75 l

Pairings An easy-going, lively sparkling wine that is perfect for informal gatherings whether an aperitif or a light meal with seafood or vegetable dishes

Serving Temperature 8° - 10°

Cellaring A young drinking wine, best consumed within 2 years of bottling