

Pink powder; a ballerina's tutu, graceful beauty on her toes, waiting for the curtain to rise.

Magò Spumante Brut Rosè Millesimato 2017

“ Convinced that we could add sparkle to the unique aroma of the Corvina grape, we took up the challenge in 2012. That was the perfect year, thanks to the huge drought conditions which were ideal for balanced acidity; the perfect time to begin. Over the years since then, Magò has grown in popularity and is now our favourite companion for Italian aperitives, a chic lunch or a romantic dinner. Magò is not simply a project, but a dream come true. Its perfect companion would be... fried zucchini flowers, freshly picked from the garden. ”

TECHNICAL SHEET

Wine: Rosè Sparkling IGT Verona
Certification: Organic wine
Grapes: Corvina, Corvinone, Rondinella
Soil type: Massimago estate (Mezzane di Sotto) – Limestone – clay/marly soil
Density: 5000 plants/hectare
Training System: Guyot

Vinification: Grapes are hand-harvested at the end of august and pressed after a very short maceration of 8 hours, to obtain a light bright salmon pink must. The must is separated from the skins and cold fermented in steel tanks for about two weeks. Sparkling fermentation takes place in sealed steel tanks with selected yeasts (Charmat/Martinotti method). The wine ages on the lees for 5 months. After 3 months of rest in the bottle the wine increases in complexity and balance.

Alcohol: 12,00 % vol.
Sugar: 8 G/L

Characteristics: Color: light salmon pink (orange rims when bottle-aged for a few years). The nose is complex with strawberry, peach and balsamic notes. On the palate the wine is juicy, with fruity flavours and a balanced combination between sweetness and saltiness, and a refreshing finish.

Pairing: Italian aperitivo. Salami, Parma ham, culatello. Fried calamari and fish, fried vegetables. Pizza. Burrata with balsamic vinegar and parmesan cheese. International cuisine suggestions: Tempura, fish & chips. Boiled meat with salsa verde. Sushi. Thai food.

