



Bubbles of pure emotion

ROSEMOSSE

Linea \\ **Premium**

Rosemosse is the perfect blend of elegance and liveliness. Crafted with the Charmat/Martinotti method, its fine perlage and delicate bouquet of red fruits and flowers create a unique sensory experience. Fresh, refined, and irresistibly vibrant, it is the ideal companion for celebrating special moments.



Frappato
100%



Rosè



11,5% vol



6°/8° C



Per 100 ml
E=274 kJ /66 kcal



90 points Falstaff
Sizilien Trophy
2024



The WineHunter
Award
2024


NAVARRA

ROSEMOSSE

Spumante Extra Brut Frappato Rosato \ \ Terre Siciliane IGT

Appellation

Spumante Extra Brut Frappato Rosato Terre Siciliane IGT

Grapes

Frappato 100%

Production Year

2024

Produced bottles

6.000

Production area

Contrada San Giacomo - Butera (CL)

Soil composition

Medium consistency tendentially sandy

Elevation

350 / 400 m above sea level

Exposure

Flat

Planting density

250x100 cm

Vine training system

Espalier training

Vine pruning

Guyot

Vine stocks/Ha

4.000

Vine age

6 years

Weather conditions

Rainy and cool spring above all in the months of May and June, very hot summer with high temperatures until the autumn period, conditions that emergency irrigation

Harvest

First decade of August

Winemaking

In white

Fermentation temperature

16° C/18° C

Second fermentation

In autoclave 6,5 bar

Malolactic fermentation

Not done

Aging

3 months on the lees, 2/3 in the bottle months before selling

Serving temperature

6°/8° C

Alcohol content

11,5% Vol.




NAVARRA



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SOCIETÀ AGRICOLA TENUTE NAVARRA S.R.L.

Sede Legale e Tenuta

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