



Wine  
Spectator  
90 PTS  
N.V.



## Le Colture Rosé Brut Sparkling

COUNTRY	ABV
Italy	12%
REGION	VARIETALS
Veneto	Merlot Chardonnay
APPELLATION	
DOC Prosecco	

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### WINERY

Valdobbiadene is located right in the heart of the lively and lush green hills of Prosecco. Le Colture is a winery and a cellar that has been in the hands of the same family since 1500. Cesare and Renato Ruggeri are the current custodians of this extraordinary heritage of experience, large and small production secrets, a knowledge of the territory and its grapes, an inbred sensitivity for the health of the vines, and the humors in the cellar.

The bottles that leave this vineyard, year after year, are the result of the efforts of a well assorted and close-knit family clan. Each member of the family is directly involved in every production phase—running the management of the vines, selecting the grapes, the various stages of the wine-making, all through to marketing and sales.

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### CULTIVATION

This is a sparkling wine made with Charmat method, obtained by a blending of selected Merlot grapes (subjected to thinning out) and Chardonnay grapes harvested only from estate vineyards. After the harvest that takes place in October, the Merlot grapes are left by a gentle pressing in contact with their skins for a short time.

### VINIFICATION

As soon as the desired color is reached, the juice released from the skins is subjected to a partial fermentation in steel vats under controlled temperature at 18° C. The partial fermentation takes place when the must's high sugar degree, thanks to the thinning out, allows to obtain a more elegant and delicate wine. The cuvee is then prepared with some Chardonnay wine (70%) for the second fermentation with Charmat method in closed steel vats for approximately three months.