

CHA PI

Pétillant Naturel
Sparkling Rosé Wine



Available
capacity:
75 cl

Vine: PINOT NOIR - CHARDONNAY

fermentation in stainless steel tank

Altitude: 400 metres above sea level

Slope: 17% with easterly exposure

Cultivation system: Low Guyot

Terrain: 30% tuff - 68% sandstone - 2% calcium

Average yield per hectare: 65 hectolitres

Production technology:

Free-run must, soft pressing without skin maceration. In April of the year after harvest, the two wines are combined and bottled, where fermentation takes place in the residual sugar, generating the characteristic effervescence.

Tasting notes:

A sparkling wine obtained naturally, which expresses notes of geranium, strawberry and raspberry. It has a fine deep pink colour with a purplish-blue disc typical of Pinot noir.

On the palate, it is enveloping, creamy and pleasingly velvety.

Two great Grapes that, when combined, enhance the fruity characteristics and bestow real character. A profound, dry finale with hints of small pastries. Due to the fermentation residues still present at the time of tasting, Cha-Pi expresses long-lasting freshness.

Gastronomic combinations:

Pleasant when drunk on its own, excellent with fish, especially raw, and with oriental cuisine. The adventurous can also enjoy it with fresh goat cheese. Perfect as an aperitif, it can be served very cold in summer.

Oenological characteristics:

Actual alcohol content by volume 12.5%

Total acidity 6.5 gr/l

Commercial presentation:

Carton of six 75 cl. bottles

BORGO
MARAGLIANO

Regione San Sebastiano, 2 - 14051 Loazzolo - AT - Italia