



Camely

- DENOMINATION** Rosé Classic-method sparkling wine
- GRAPES** Syrah with a little touch of Vermentino
- YIELD** 80 Q.li/Ha
- GROWING AREA** The vineyards lie in the area of Montecchio, in Cortona, Tuscany, at an elevation of 280 metres.
- TRAINING SYSTEM** Guyot, at densities of 5- to 8,000 vines per hectare.
- HARVEST PERIOD** The clusters are hand-harvested generally end of August
- VINIFICATION** The clusters are pressed very gently, to obtain the high-quality free-run must. Then the must ferments in steel tanks at a controlled temperature.
- MATURATION** In stainless steel, with once-weekly bâtonnage of the fine lees. Secondary fermentation in the bottle with cultured yeasts. The entire process requires a minimum of 24 months.
- SENSORY PROFILE** The fresh-picked pulpiness of the wild berryfruit beautifully complements the pronounced bead of pin-point bubbles, crisp and refreshing. On the palate, yeasty bread and a remarkably delicate florality infuse the progression into a tangy, full finish that draws out the pleasure.
- SERVING SUGGESTIONS** Antipasti of cold cuts, and a wide range of fish and shellfish dishes. Utterly delicious with traditional soup such as baccalà all'acqua pazza.
- ALCOHOL** 12.5%
- SERVING TEMPERATURE** 8-10°C

Dal Cero Family

- DAL 1934, VITICOLTORI -