



Vino spumante di qualità
Metodo classico brut pas dosé

BÀSURA ROSA

The project to produce a sparkling wine with the classic method of fermentation in bottles with local grapes was born a long time ago. After many years of research and studies together with a great passion for the "bollicina" (i.e. small bubble), the project reached its peak not only with the production of the first local classic method wine but also with the marvelous opportunity to let the yeasts ferment inside the caves of Toirano (SV). These winding and fascinating caves are one of the most beautiful places in Italy.

They were the perfect cellar and "bàsura" is the witch that gives name to one of the most charming halls inside the caves. Our bottles lie just a few steps away from the remains of the cave bear and the prehistoric man both from 12000 years ago. They stayed in the constant darkness, silence, cold and humidity of the cave. This is how in June 2011 with the first transfer of the bottles, which we brought inside of the caves one by one with our own hands, a splendid synergy between wine, history and culture was born, enthusiastically supported by the Superintendence of the archaeological sites of Liguria and the municipality of Toirano... a synergy suitable to improve this part of the hinterland of Western Liguria as unique in its beauty as in its harshness.



Characteristics

Rosè sparkling wine with subtle, soft, intense and persistent perlage. The colour is intense onion skin pink. The smell is subtle, broad, elegant with a pleasant smell of blackcurrant, strawberry and cherry with lighter mineral smells at the base. The taste is fresh, balanced, savoury, full and persistent. Great structure.

Grapes varieties and area of production

Rossese (50%) and granaccia (50%) grapes harvested in the vineyards of Arroscia Valley.

Type of cultivation

Spurred cord.

Grape total per hectare

Max 90 q.li

Total in wine

Max 70%

Alcoholic strength

12 / 13% vol. depending upon the vintage.

Total acidity

Min 6 / 6,5 g/l

Vinification

Wine produce with the traditional technique used for red wines.

Pressure reached: 6 atmospheres

Fermentation of the yeasts: minimum of 24 months, part of which inside of the caves of Toirano with constant temperature of 15°C and 90% of humidity, no lightness, no noise, no vibrations.

Food matching

Ideal with tasty scented dishes.

Great also for a cocktail, with barbecue and fresh cheese.

How to store and to serve

Serve at a temperature of 6°C in medium however tall sized glasses and with long stem. Store in low compartments of the wine cellar at a constant temperature between 10 and 12°C.