



FITA AZUL PASSION SPARKLING WINE ROSÉ BRUT

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.

Vine Training Method: Traditional vines.

Grape Varieties: Tinta-Roriz and Touriga-Nacional.

METHOD

Complete destemming. There is a brief pre-fermentation maceration, and only the free-run must is made use of. This is followed by static decantation of the chilled must for 24 hours after which it is separated from the sediment. Fermentation begins at a controlled temperature, 16 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 2 months.

The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, then the wine is bottled. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. Riddling and *dégorgement* take place before the wine is sold, with the process ending with sugared liquor being added.

AGING

Approximately 15 months.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.

Total Acidity: 4.3 g Tart. Ac./l.

Appearance: Clear, with fine bubbles, pink-hued.

Aroma: The nose is fruity, with notes of cherry and currant.

Taste: Excellent attack on the palate, with balanced acidity. Fruity notes stand out, in harmony with notes developed while maturing.

SERVING

Recommended serving temperature: 6 to 8 °C.

Serving Suggestions: Excellent as an aperitif, and with light meals or desserts with red fruits.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Fita Azul Passion 750 ml - NM/EM*	3	5.2	325 x 245 x 102 mm
Fita Azul Passion 750 ml - EM*	12	20.6	373 x 284 x 332 mm