



SAIGNÉE – Spumante Rosato

Classic method, from Merlot and Cabernet Sauvignon grapes grown south of Garda Lake on our Monte della Guardia

Saignée is 'salasso' but in our interpretation it stands for 'sanguine, passionate'

The peacock on the label represents our pride, without presumption, for the marathon made till now from Ca'Lojera and for evergreen desire to face next trial

Technical features

Grapes: Merlot e Cabernet Sauvignon 90%, 'winemaker prestige' 10% - 8 g/l

Location of the vineyard: Moraine hill

Number of plants per vineyard: 3200

Soil: hilly, stony and sunny

Fermentation: in bottle – classic method

Maturity: bottling spring 2017 – dégorgement 15/11/17

Serving temperature: 6°

Pairings: lake fish, tuna carpaccio, sushi and tartare or red fruit tart, perfect proposal for apericena

